



TV NEWS



To enliven the winter evenings of February, Kraft will present a full television schedule of "The Road West" dramas and a "Perry Como's Kraft Music Hall" special on NBC-TV.

It will be an hour of songs and comedy when Perry presents his Kraft Music Hall on Wednesday, February 22 at 9:00 p.m. (EST). To help with the entertainment Perry will have as his guests comics Burns

and Schreiber, songstress Frances Langford and comedian George Kirby.

High adventure and plenty of excitement are in store for viewers of "The Road West," starring Barry Sullivan, Brenda Scott, Andrew Prine and Glenn Corbett, which will be seen on February 6, 13, 20 and 27 (Mondays) at 9:00 p.m. (EST).

In the 18th Annual Television Poll, conducted among over 450 television editors, writers and critics in the U. S. and Canada, Kraft commercials have been voted the best produced for T.V. by a food company in 1966.

For EASTER FUN — make a "FUNNY BUNNY" CAKE

Angel Mallow Frosting

- ½ cup sugar
- 2 egg whites
- 2 tablespoons water
- 2 cups Kraft Marshmallow Creme
- ½ teaspoon vanilla
- Few drops red food coloring

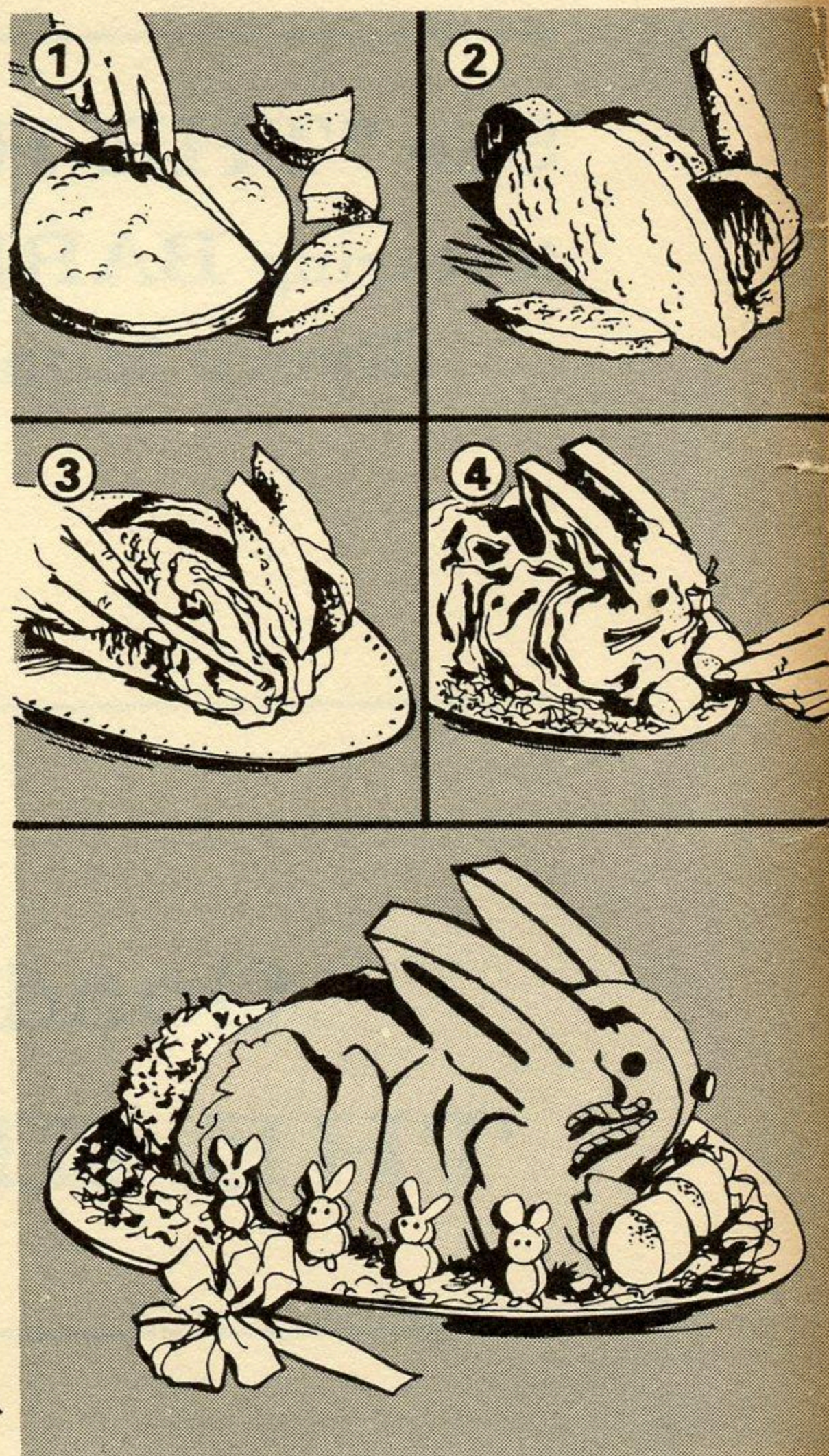
Combine sugar, egg whites and water in double boiler; beat with electric or rotary beater over boiling water until soft peaks form. Add marshmallow creme; beat to peaks. Remove from heat, beat in vanilla and food coloring.

1. Bake 2 9-inch cake layers; cool. For body, cut 1 layer in half crosswise; fill halves with *Angel Mallow Frosting*. Secure with toothpicks.

2. Stand upright on cut edge. Cut head, tail and one ear from remaining cake layer; split ear in half lengthwise; attach to body with toothpicks.
3. Cover bunny completely with pastel pink *Angel Mallow Frosting*.
4. Coat the tail generously with angel flaked coconut. Use Kraft Jet-Puffed Marshmallows for feet, Kraft Flavored Miniature Marshmallow for nose, tiny candies for eyes and pink pipe cleaners for whiskers. Surround bunny with nest of angel flaked coconut, tinted yellow, and the Baby Funny Bunnies.

BABY FUNNY BUNNIES

String 2 Kraft Miniature Marshmallows on toothpick for each body. With kitchen shears, cut marshmallow crosswise in 4 pieces for ears and feet; attach to body.



Recipes

KRAFT TV

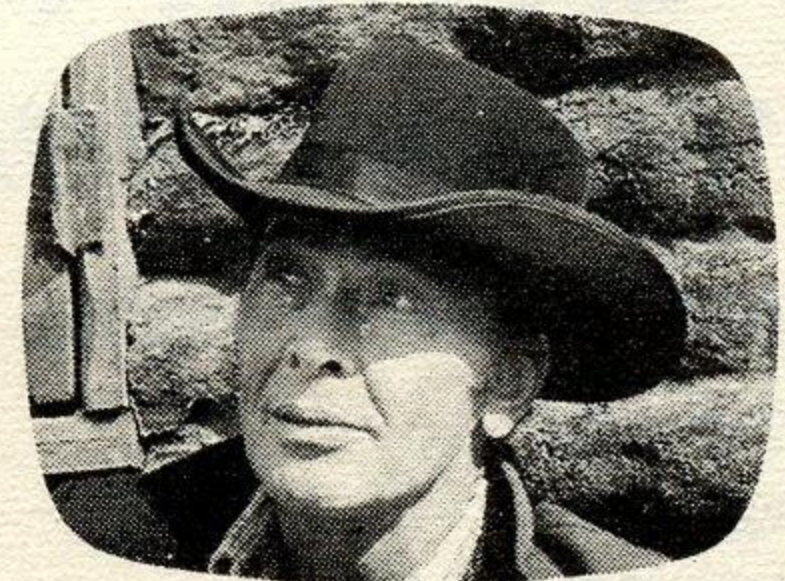
FEBRUARY

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See "THE ROAD WEST"
featuring **BARRY SULLIVAN**
Every Monday Nite NBC



KRAFT

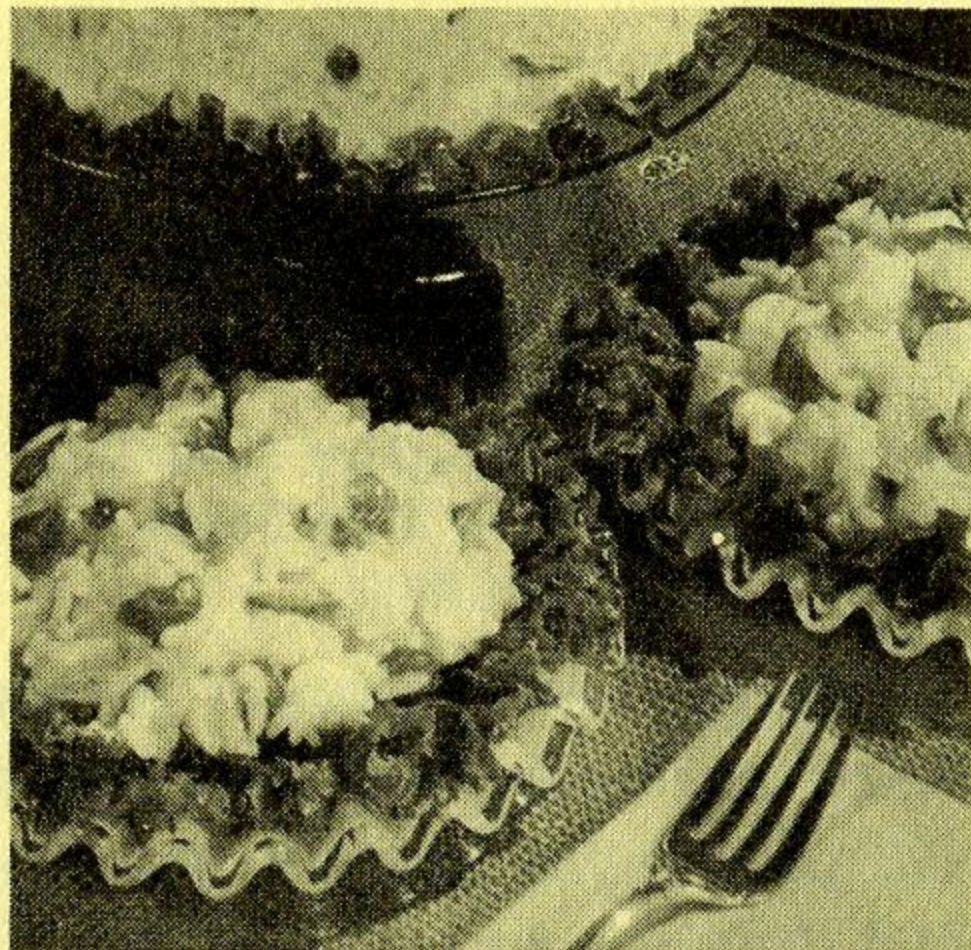
Good Food Ideas from
THE KRAFT KITCHENS

REGENCY RAGOUT

- | | |
|---|----------------------------|
| 2 lbs. beef, cut in 1-inch cubes | 12 small onions |
| $\frac{1}{4}$ cup flour | 1 cup carrot sticks |
| $\frac{3}{4}$ cup Kraft French Dressing | 1 cup sliced mushrooms |
| $\frac{3}{4}$ cup water | 2 cups hot mashed potatoes |

Coat meat with flour; brown in $\frac{1}{4}$ cup dressing. Add $\frac{1}{2}$ cup dressing and water; cover and cook 1 hour or until meat is tender. Add onions and carrots; continue cooking 30 minutes or until vegetables are tender. Add mushrooms; pour into 2-quart casserole. Pipe potatoes around edge with pastry tube. Broil 5 minutes or until lightly browned.

6 servings



HEAVENLY HASH

- | | |
|---|---|
| 1 $13\frac{1}{2}$ -oz. can pineapple tidbits, drained | $\frac{1}{3}$ cup chopped maraschino cherries |
| 2 cups cold cooked rice | $\frac{3}{4}$ cup Miracle Whip Salad Dressing |
| 2 cups Kraft Miniature Marshmallows | 1 cup heavy cream, whipped |
| $\frac{1}{2}$ cup slivered almonds, toasted | |

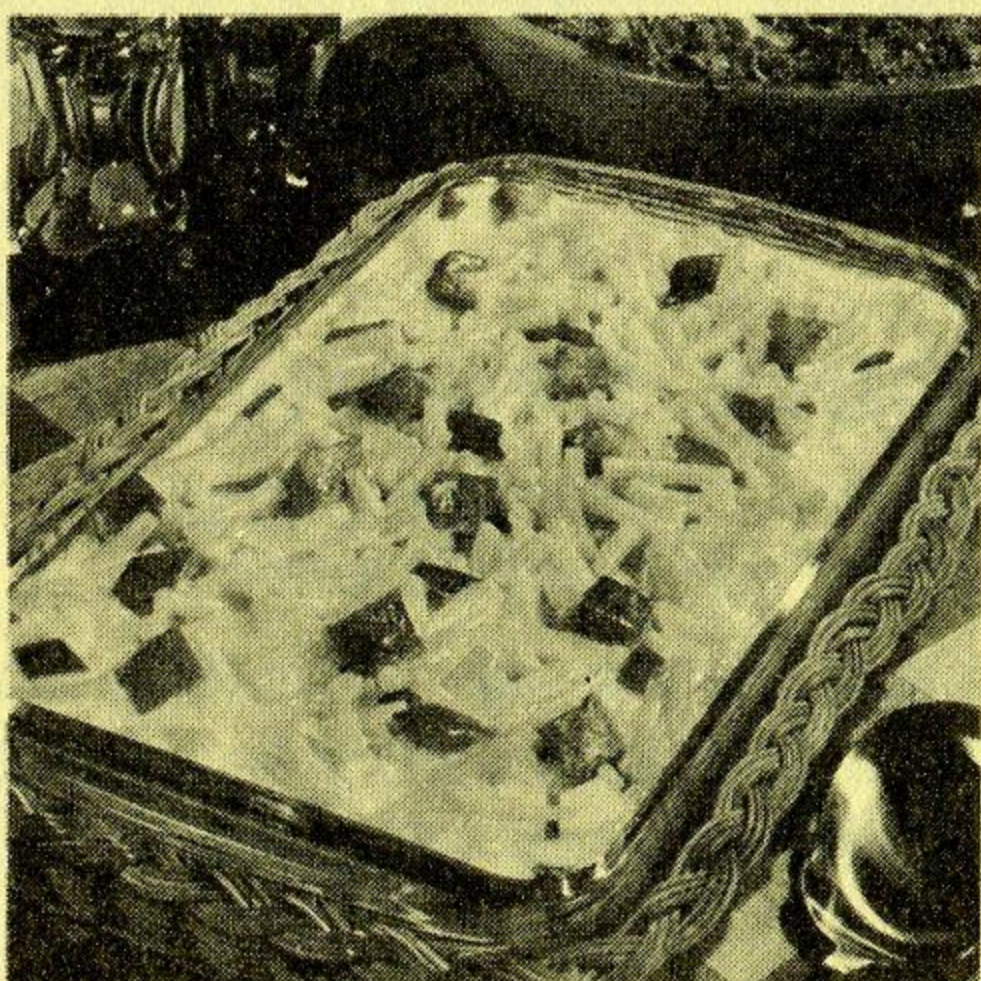
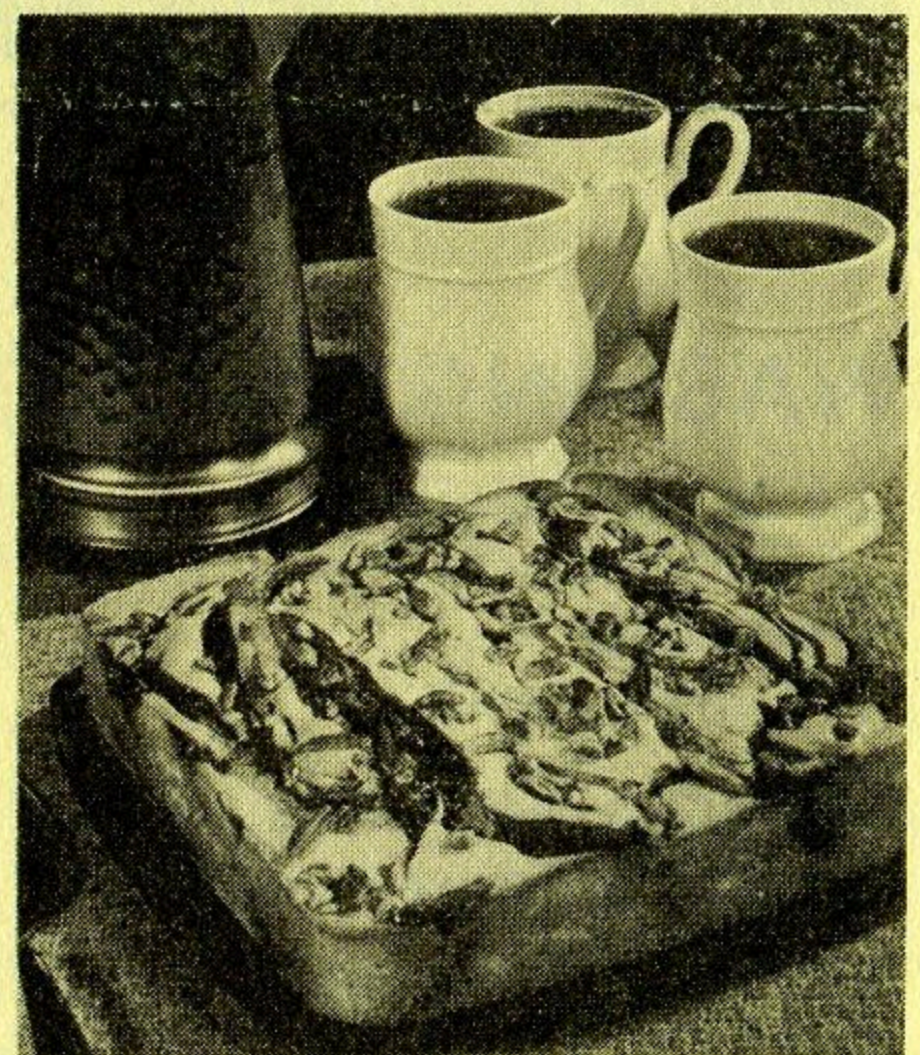
Combine pineapple, rice, marshmallows, almonds, cherries and salad dressing. Fold in whipped cream. Serve on lettuce, if desired.

6 to 8 servings

GRAPE SWIRL KUCHEN

- | | |
|------------------------------------|--|
| $\frac{1}{4}$ cup Parkay Margarine | $1\frac{1}{2}$ teaspoons vanilla |
| 2 cups biscuit mix | $\frac{1}{2}$ cup Kraft Pure Whole Concord Grape Preserves |
| 3 tablespoons sugar | $\frac{1}{3}$ cup chopped pecans |
| 1 egg | |
| $\frac{3}{4}$ cup milk | |

Cut margarine into biscuit mix until mixture resembles coarse crumbs. Add sugar, egg, milk and vanilla; mix thoroughly. Spread in greased 8-inch square pan. Dot preserves on top of biscuit mixture; draw knife through batter and preserves to swirl. Sprinkle nuts over top. Bake at 400° , 25 to 30 minutes.

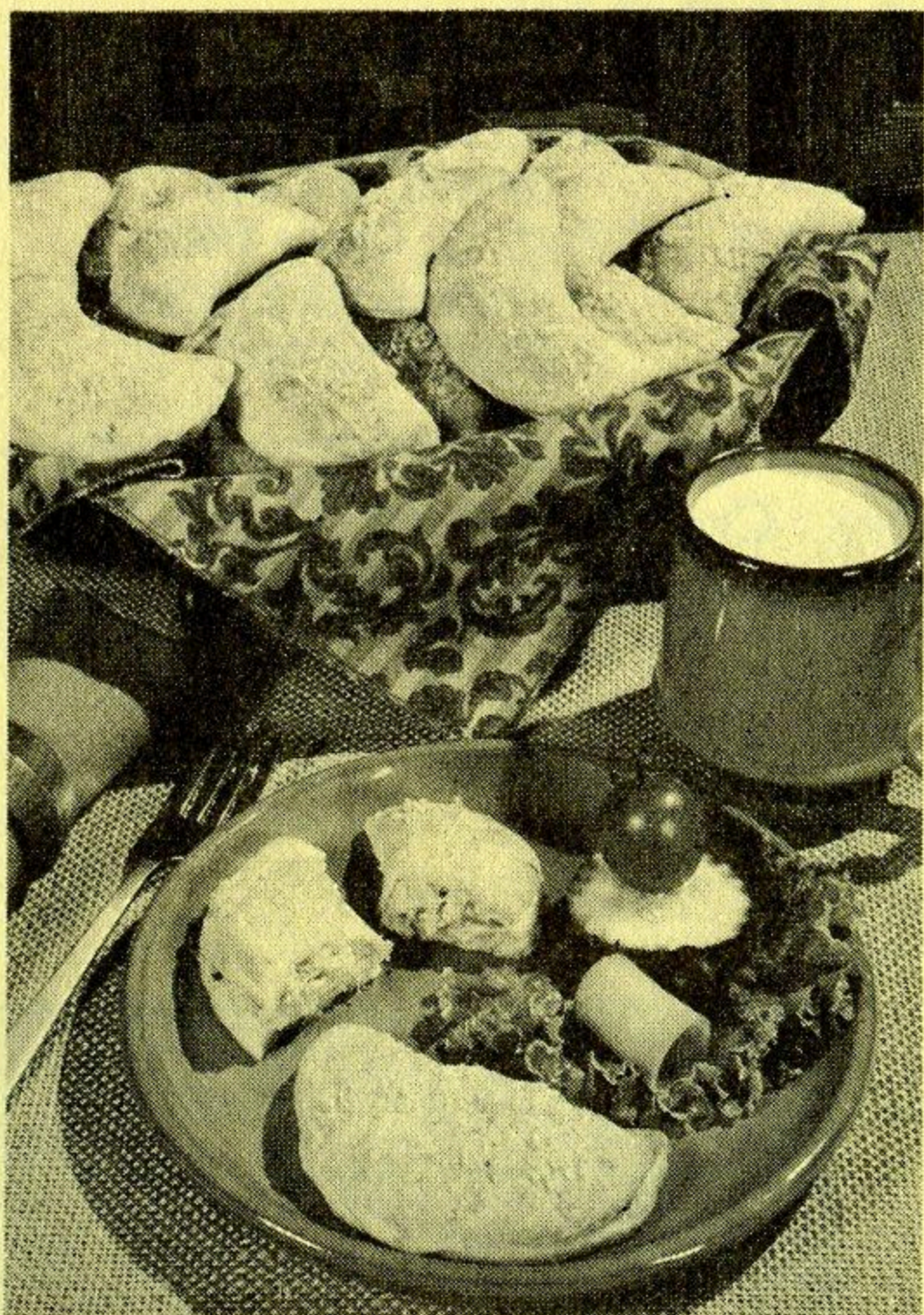


HAM BAKE

- | | |
|---|-----------------|
| 1 pkg. Kraft Macaroni and Cheese Dinner | Salt and pepper |
| $\frac{1}{2}$ cup diced ham | 1 cup milk |
| 2 tablespoons chopped green pepper | 2 eggs, beaten |

Prepare dinner as directed on package. Add ham and green pepper; season to taste. Place in a 10 x 6-inch baking dish. Combine milk and eggs; pour over dinner mixture. Bake at 350° , 25 to 30 minutes.

4 to 6 servings



TUNA TURNOVERS

1 6½ or 7-oz. can tuna,
drained, flaked
1 cup (4-oz.) Shredded
Cracker Barrel Brand
Sharp Natural
Cheddar Cheese
¼ cup chopped celery
1 teaspoon chopped chives

Miracle Whip Salad
Dressing
1 can Pillsbury Flaky Baking
Powder Biscuits
Parkay Margarine, melted
Kraft Grated Parmesan
Cheese

Combine tuna, Cheddar cheese, celery, chives and enough salad dressing to moisten; toss lightly. Pat or roll each biscuit into a 4-inch oval; place on greased baking sheet. Place about 2½ tablespoons of tuna mixture on each biscuit. Fold biscuits in half to form turnovers; seal edges with a fork and prick tops. Brush tops with margarine; sprinkle with Parmesan cheese. Bake at 400°, 15 minutes or until golden brown.

10 sandwiches

PINEAPPLE "PHILLY" PIE

⅓ cup sugar
1 tablespoon cornstarch
1 cup (8½-oz. can) crushed
pineapple, undrained
1 9-inch unbaked pastry shell
* * *
1 8-oz. pkg. Philadelphia
Brand Cream Cheese

½ cup sugar
½ teaspoon salt
2 eggs
½ cup milk
½ teaspoon vanilla
¼ cup chopped pecans

Blend sugar and cornstarch; add pineapple. Cook, stirring constantly, until clear and thickened. Cool; spread on bottom of pastry shell.

Combine softened cream cheese, sugar and salt, mixing until well blended. Add eggs, one at a time, mixing well after each addition. Blend in milk and vanilla. Pour over pineapple mixture; sprinkle with nuts. Bake at 400°, 15 minutes; reduce heat to 325° and continue baking 40 minutes. Cool before serving. Garnish with pineapple slices, cut in half, and pecan halves, if desired.

8 servings

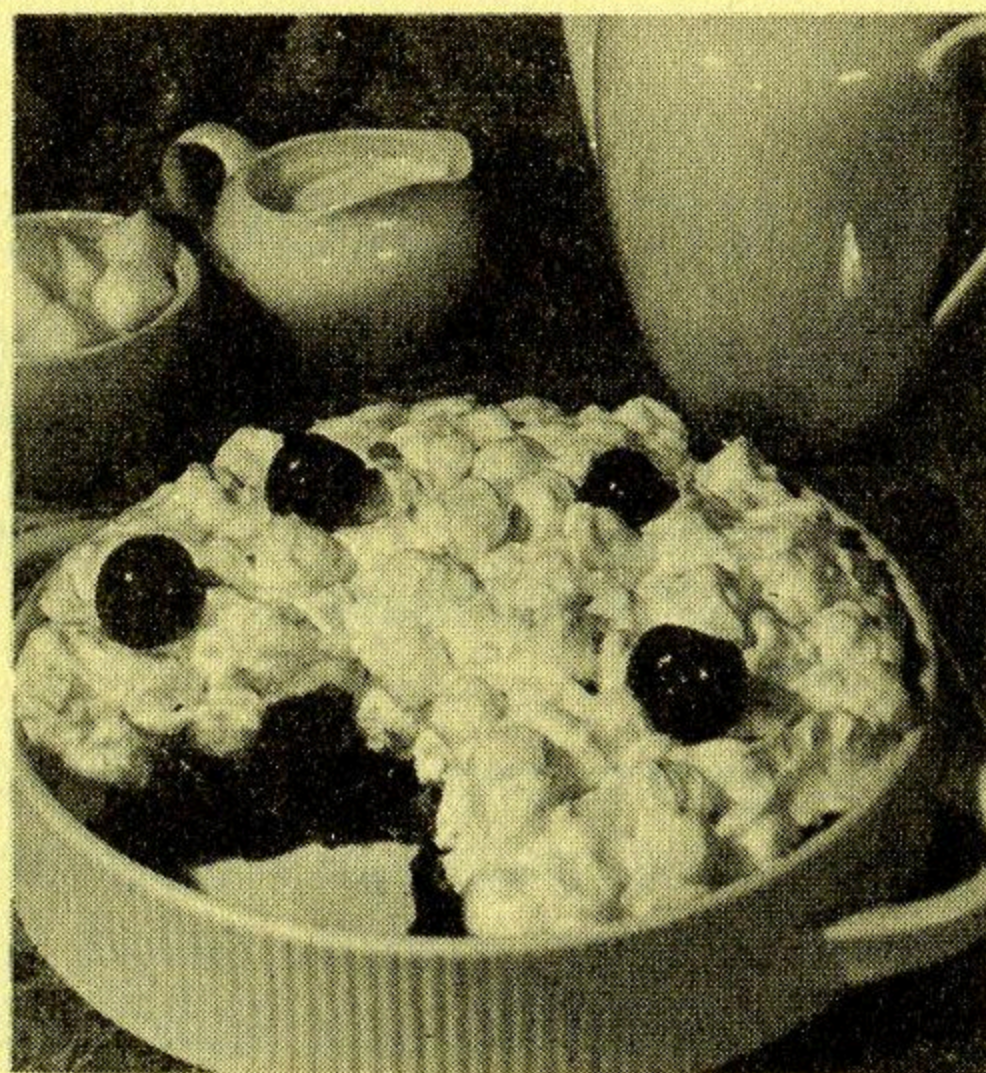
CHERRY MALLOW COBBLER

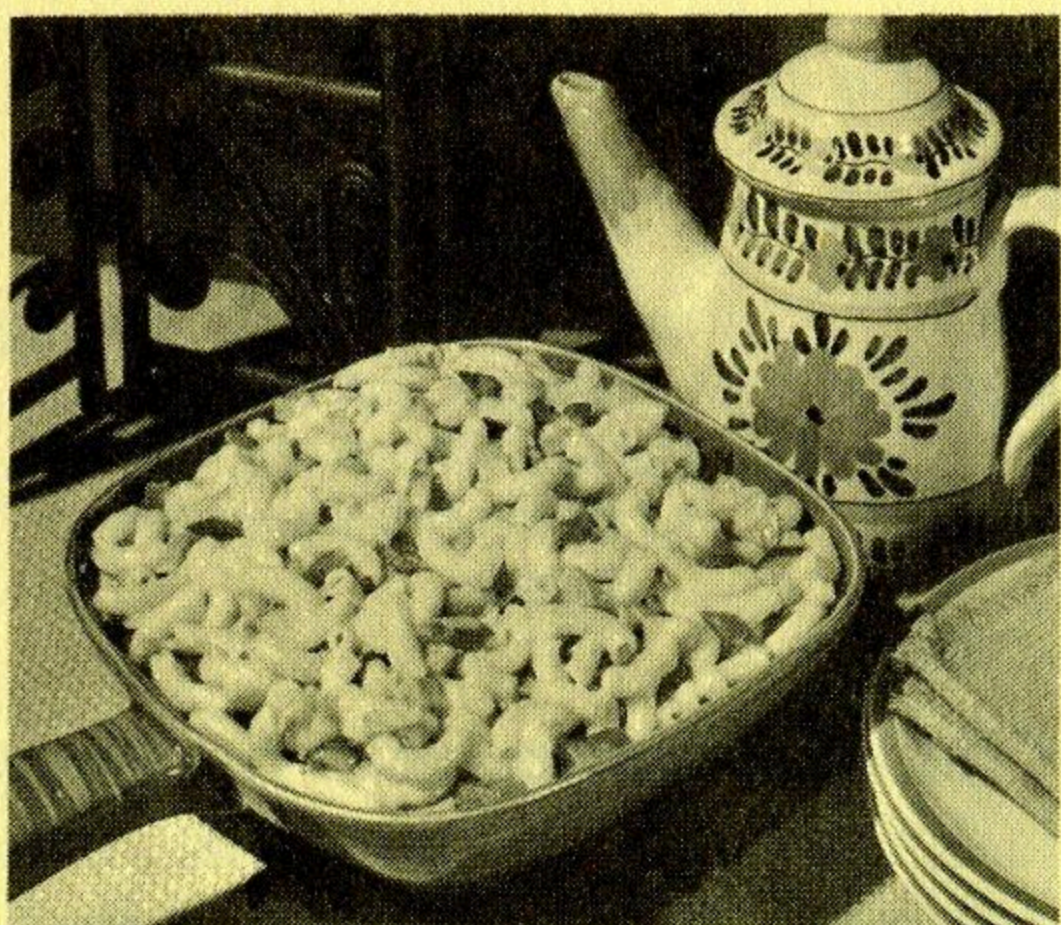
1½ cups vanilla wafer
crumbs
¼ cup Parkay Margarine,
melted
2½ cups (1-lb. 5-oz. can)
cherry pie filling

1 cup heavy cream
½ teaspoon almond extract
2 cups Kraft Miniature
Marshmallows

Combine crumbs and margarine; press onto bottom of 8-inch round baking pan. Cover with pie filling; chill. Whip cream with almond extract; fold in marshmallows. Spread over filling. Chill several hours before serving.

6 servings





CALICO MACARONI

- | | |
|-----------------------------------|---|
| 1/4 cup chopped carrots | 1 8-oz. pkg. elbow macaroni,
cooked, drained |
| 1/4 cup chopped onions | |
| 1/4 cup chopped green pepper | 1 8-oz. jar Cheez Whiz |
| 2 tablespoons Parkay
Margarine | Pasteurized Process
Cheese Spread |

Cook carrots, onions and green pepper in margarine until tender. Combine vegetables, macaroni and Cheez Whiz; stir until well blended. Heat.

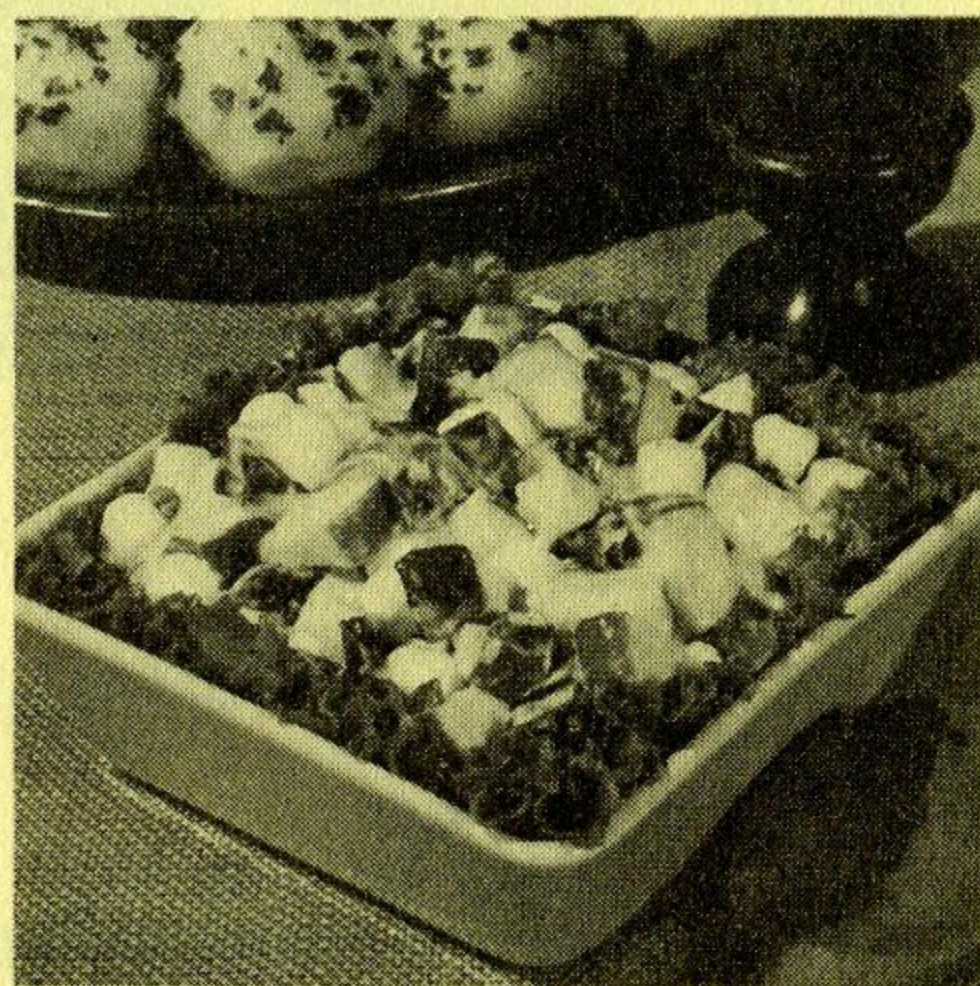
4 to 6 servings

DATE WITH-A-WALDORF SALAD

- | | |
|---------------------------------------|--------------------------------|
| 2 tablespoons orange juice | 1/4 cup chopped dates |
| 3 cups cubed apples | 1/4 cup chopped pecans |
| 1 cup chopped celery | 1 teaspoon orange rind |
| 1 cup Kraft Miniature
Marshmallows | Miracle Whip Salad
Dressing |
| | Lettuce |

Sprinkle orange juice over apples. Add celery, marshmallows, dates, nuts, orange rind and enough salad dressing to moisten; toss lightly. Serve in lettuce-lined bowl.

6 servings



CARAMEL CONES

- | | |
|-----------------------------------|----------------------------------|
| 49 (14-oz. bag) Kraft
Caramels | Kraft Jet-Puffed
Marshmallows |
| 2 tablespoons water | 12 cup-style ice cream cones |

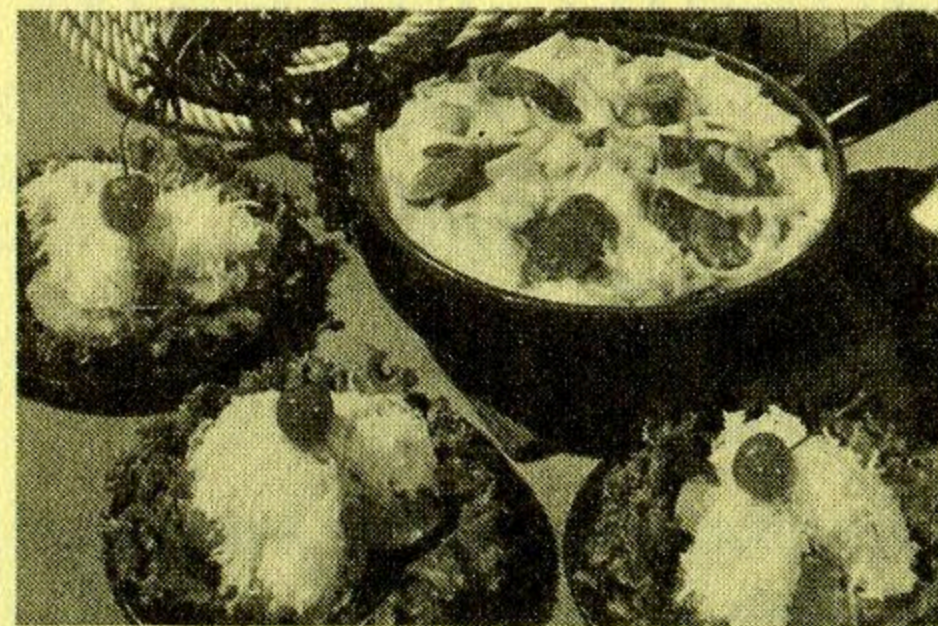
Melt caramels with water in double boiler or in saucepan over low heat. Stir occasionally until sauce is smooth. Spear marshmallows with fork. Dip in caramel sauce; turn until coated. For each serving, place 3 caramel marshmallows in a cone. Chill.

12 caramel cones

FRANK 'N NOODLE CASSEROLE

- | | |
|----------------------------------|--|
| 1/4 cup chopped green pepper | 1/2 cup Miracle Whip Salad
Dressing |
| 1/4 cup chopped onion | |
| 1 tablespoon Parkay
Margarine | 1 lb. frankfurters, quartered |
| 1 pkg. Kraft White Sauce
Mix | 2 cups cooked noodles |

Cook green pepper and onion in margarine until tender. Prepare sauce mix as directed on package except using 1 1/3 cups milk; blend in salad dressing. Combine green pepper, onion, salad dressing mixture, frankfurters and noodles in a 1 1/2-quart casserole; mix lightly. Bake at 350°, 30 minutes.



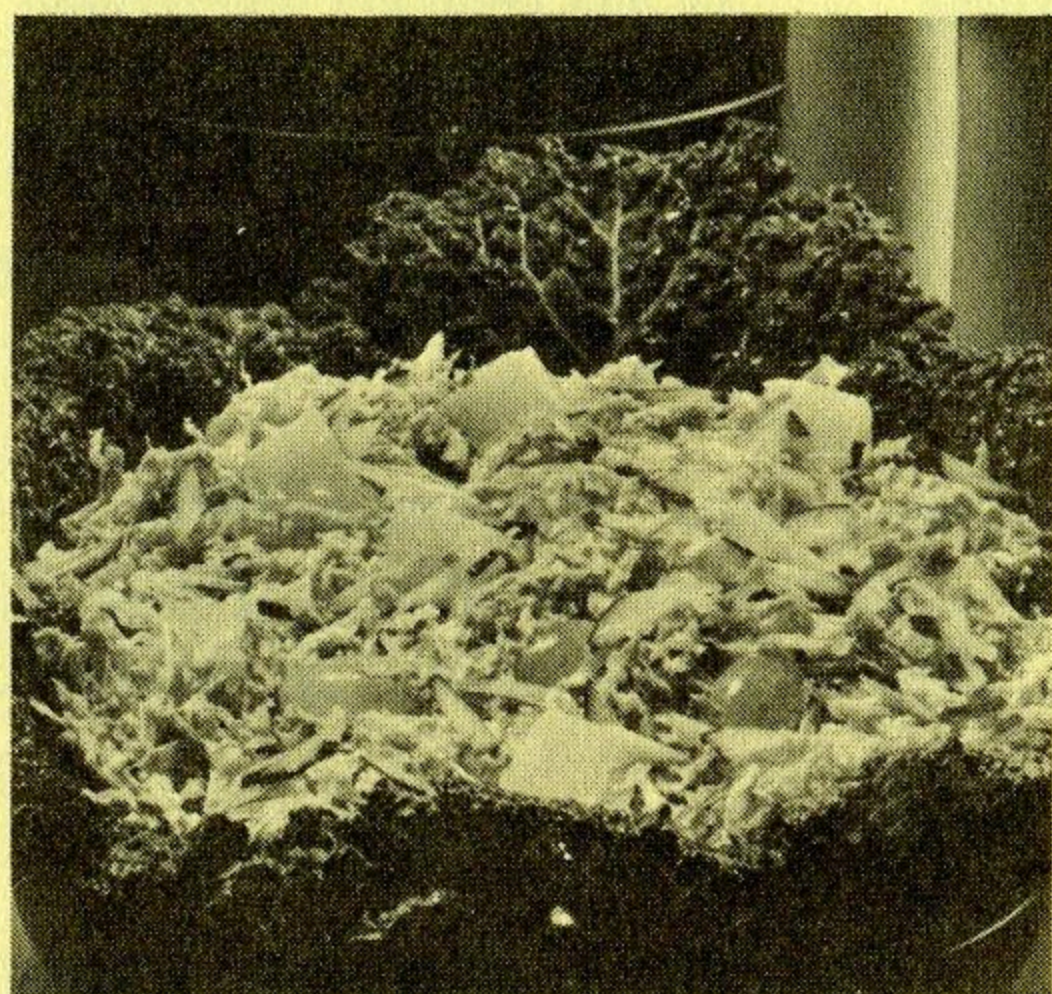
SLOPPY JOE

1 lb. ground beef
1 cup Kraft Barbecue Sauce
 $\frac{1}{4}$ cup chopped green pepper
 $\frac{1}{4}$ cup chopped onion

8 hamburger buns, split
Velveeta Pasteurized
Process Cheese Spread,
sliced

Brown meat; add barbecue sauce, green pepper and onion. Cover and cook 15 minutes. For each sandwich, cover top half of bun with Velveeta slices; broil until Velveeta begins to melt. Spoon meat mixture on bottom half of bun; serve with top half of bun.

8 sandwiches



GREEN MANSION SLAW

1 head savoy or green
cabbage
 $\frac{1}{2}$ cup drained pineapple
tidbits

$\frac{1}{2}$ cup halved green
grapes
 $\frac{1}{2}$ cup shredded cucumber
Miracle Whip Salad
Dressing

Remove center of cabbage, leaving outer leaves to form a shell. Shred cabbage removed from center; combine with pineapple, grapes, cucumber and enough salad dressing to moisten. Chill; fill cabbage shell.

6 to 8 servings

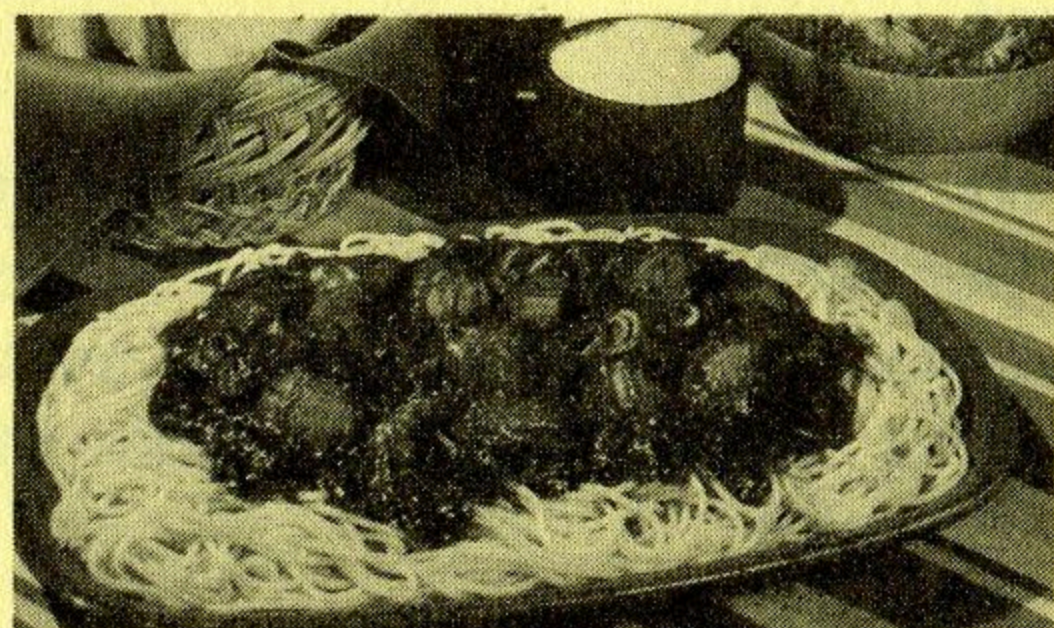
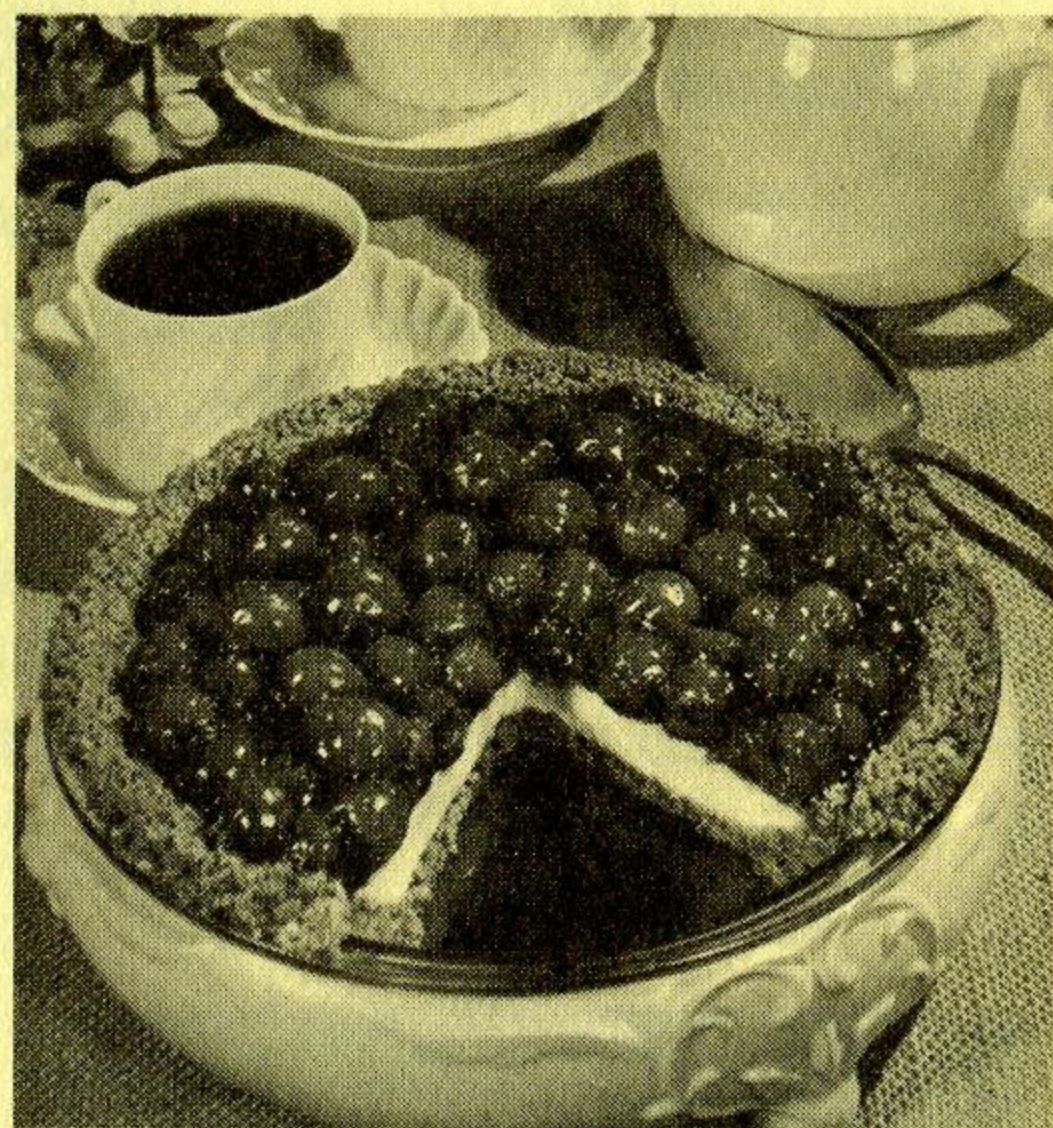
WASHINGTON DELIGHT

1 8-oz. Pkg. Philadelphia
Brand Cream Cheese
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon vanilla

1 egg
1 9-inch graham cracker crust
1 1-lb. 5-oz. can cherry pie
filling

Combine softened cream cheese, sugar and vanilla, mixing until well blended. Add egg; mix well. Pour into graham cracker crust; bake at 325°, 15 minutes. Cool; top with pie filling. Chill.

8 servings



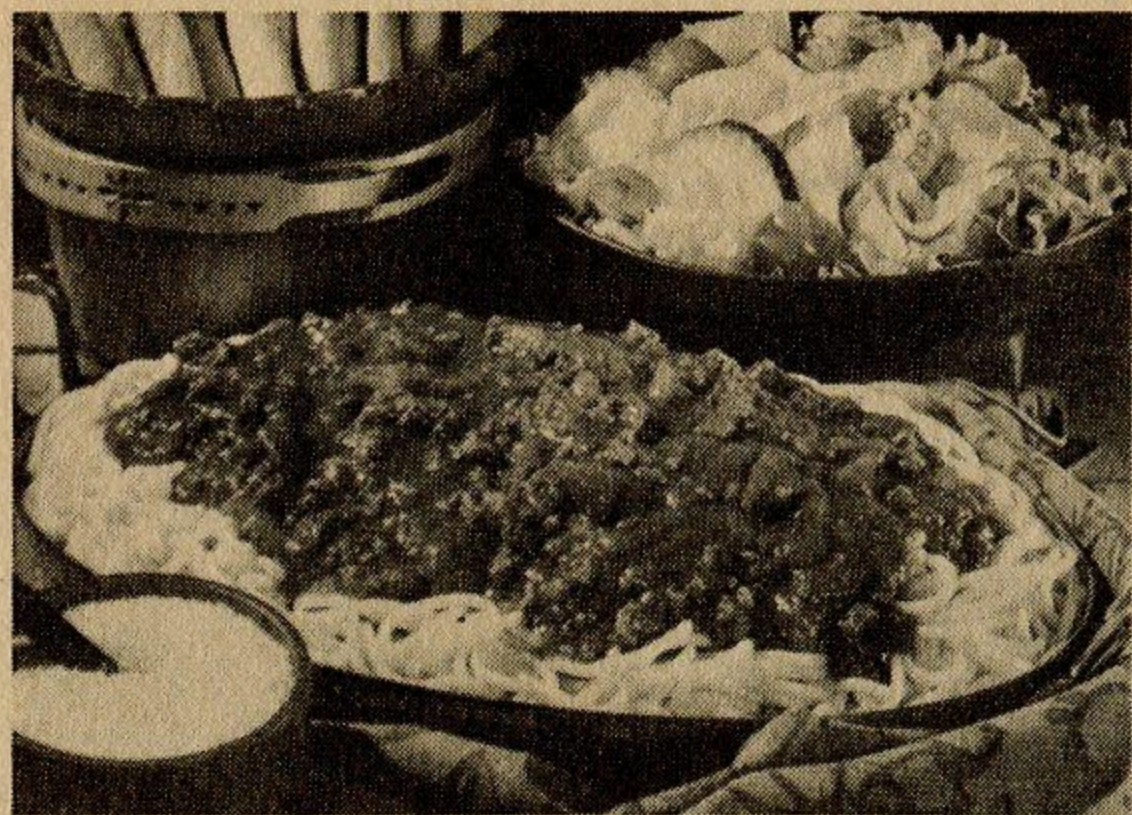
YANKEE DOODLE SPAGHETTI

1 pkg. Kraft Tangy Italian
Style Spaghetti Dinner

3 frankfurters, sliced
 $\frac{1}{2}$ cup sliced celery

Prepare spaghetti and sauce as indicated on package. Add frankfurters and celery to sauce; simmer 10 minutes. Serve over spaghetti.

4 servings



SICILIAN SPAGHETTI

1 pkg. Kraft Tangy Italian
Style Spaghetti Dinner

$\frac{1}{2}$ lb. ground beef
 $\frac{1}{2}$ cup chopped green pepper

Prepare spaghetti and sauce as directed on package. Brown meat. Add green pepper; cook until tender. Drain. Add meat mixture to sauce; heat thoroughly. Serve on spaghetti; sprinkle with the Grated Parmesan Cheese.

4 servings

PRAIRIE STATE POTATO SALAD

3 quarts cubed cooked potatoes
2 cups sliced celery
1 cup chopped onion

$\frac{3}{4}$ cup sliced stuffed olives
Miracle Whip Salad Dressing
Chopped parsley

Combine potatoes, celery, onion, olives and enough salad dressing to moisten; mix lightly. Pack potato salad into 9 or 10-inch tube pan; chill. Invert onto serving plate; sprinkle sides and top with chopped parsley. Garnish with cherry tomatoes, if desired.

10 to 15 servings

SKINNY DIP

1 8-oz. bottle Kraft Low
Calorie Thousand
Island Dressing

2 tablespoons chopped
parsley
1 hard-cooked egg,
finely chopped

Combine all ingredients; mix well. Serve with
crisp vegetables.

$1\frac{1}{2}$ cups



DANDY DEVEILED EGGS

6 hard-cooked eggs
 $\frac{1}{2}$ cup Miracle Whip Salad Dressing

4 slices crisply-cooked bacon, crumbled
2 tablespoons chopped green pepper
Salt and pepper

Cut eggs in half. Mash yolks; blend in salad dressing, bacon and green pepper. Season to taste. Refill egg whites.

6 servings



TIVOLI SALAD

1 10-oz. pkg. frozen peas,
cooked, drained, chilled
1 7-oz. pkg. elbow macaroni,
cooked, drained, chilled
 $\frac{1}{4}$ lb. sliced salami, cut in
strips

$\frac{1}{2}$ cup sliced radishes
 $\frac{1}{4}$ cup finely chopped onion
Tomato wedges
Kraft Thousand Island
Dressing

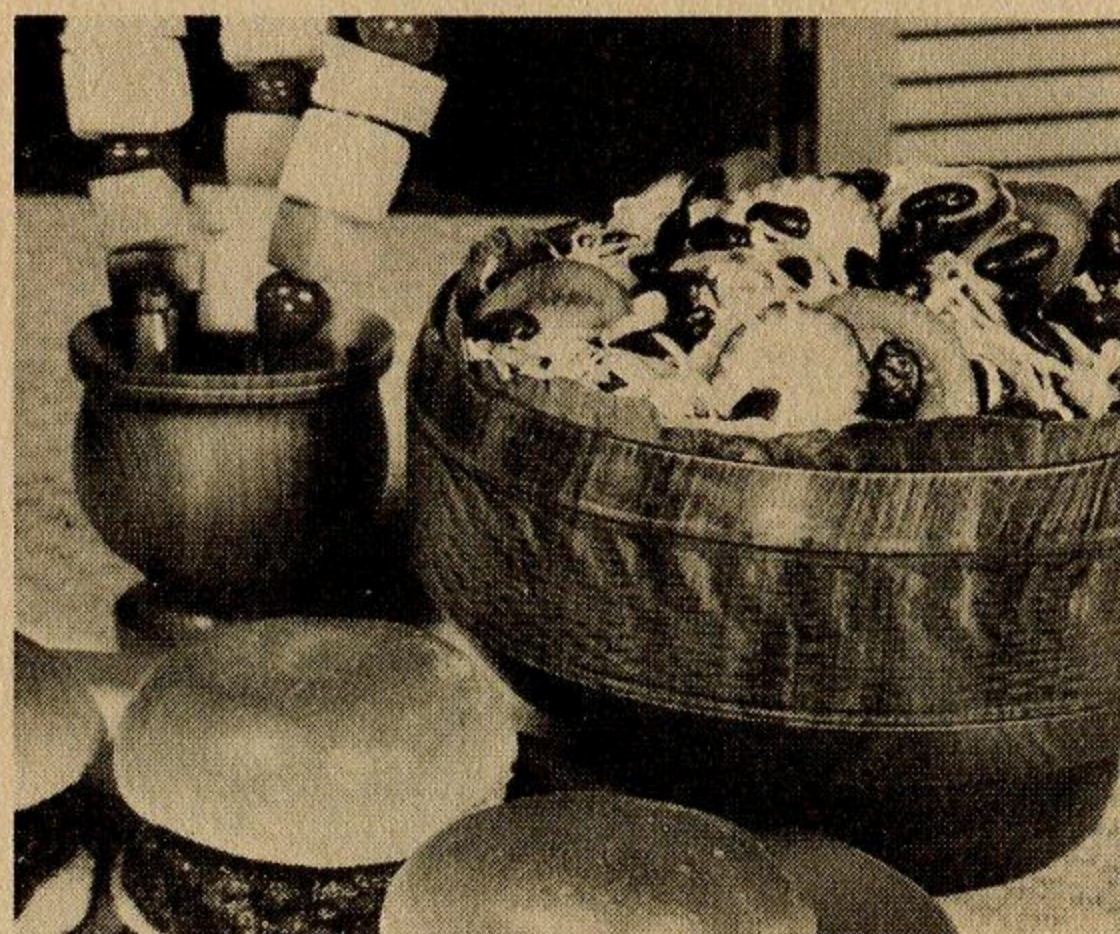
Layer peas, macaroni, salami, radishes and onion in a salad bowl. Garnish with tomato wedges; serve with dressing.

8 servings

MONTERREY SALAD

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|--|--|
| 2 cups (1-lb. can) kidney beans, drained | 1 8-oz. bottle Miracle French Dressing |
| 1 cup unpeeled cucumber slices | $\frac{1}{4}$ teaspoon chili powder |
| 1 tomato, cut in wedges | 2 cups shredded cabbage |
| | Salt and pepper |

Marinate beans, cucumber and tomato in combined dressing and chili powder for 2 to 3 hours. Add to cabbage; toss lightly. Season to taste. Serve in bowl lined with cabbage leaves. 6 to 8 servings



ELEGANT FRENCH TOAST

- French toast
Kraft Whipped Cream Cheese

- Maple syrup
Fresh-Chilled™ Grapefruit Sections from Kraft

Top French toast with whipped cream cheese and maple syrup. Serve with grapefruit sections.

PLEASIN' GREEN PEPPERS

- 6 green peppers, tops removed
1 lb. ground beef
 $\frac{1}{4}$ cup chopped onion
 $1\frac{1}{2}$ cups (1 12-oz. can) whole kernel corn, drained

- 1 cup chopped tomato
 $\frac{1}{2}$ cup dry bread crumbs
 $\frac{1}{2}$ lb. Velveeta Pasteurized Process Cheese Spread, cubed

Remove seeds from peppers; parboil 15 minutes. Drain. Brown meat with onions; add corn, tomato, bread crumbs and Velveeta, reserving $\frac{1}{2}$ cup Velveeta. Spoon mixture into peppers; top with reserved Velveeta. Place peppers in baking dish; bake at 350°, 25 minutes.

6 servings

QUICKIE DIPPERS

- Nippy Brand Sharp Pasteurized Process Cheese Food, link, sliced

- Pretzel sticks
Chili sauce
Potato chips, crushed

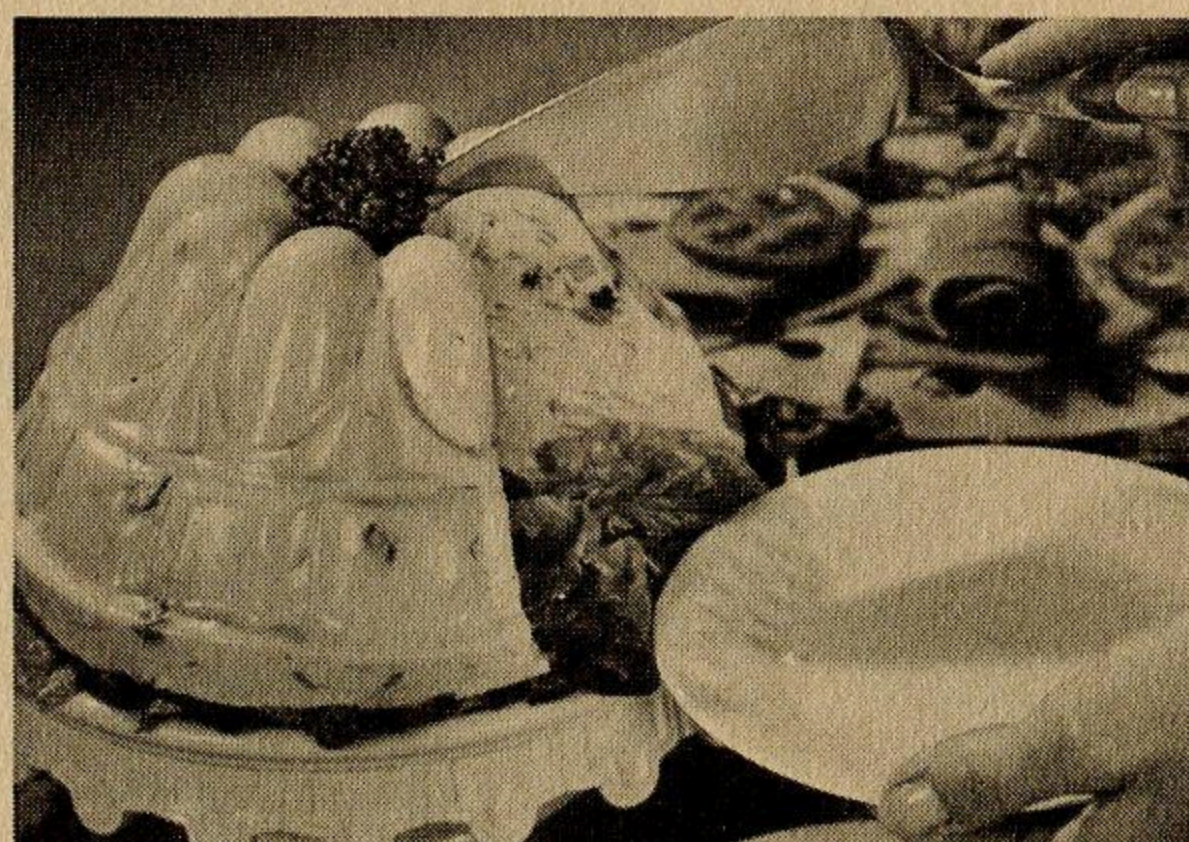
Cut link slices into quarters; insert pretzel stick. Dip in chili sauce and then in crushed potato chips.

COLONIAL SALAD

- | | |
|---------------------------------------|--|
| 2 3-oz. pkgs. orange flavored gelatin | $1\frac{1}{3}$ cups (13 $\frac{1}{2}$ -oz. can) crushed pineapple, drained |
| 2 cups boiling water | $1\frac{1}{2}$ cups grated carrots |
| 1 cup Miracle Whip Salad Dressing | $\frac{1}{2}$ cup sliced celery |
| | $\frac{1}{2}$ cup raisins |

Dissolve gelatin in boiling water. Gradually add gelatin to salad dressing, mixing until well blended. Chill until slightly thickened. Fold in remaining ingredients. Pour into 1 $\frac{1}{2}$ -quart mold; chill until firm. Unmold; garnish with carrot coins and watercress, if desired.

8 servings





HAWAIIAN TUNA SHORTCAKES

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|-------------------------------------|-----------------------------------|
| 1/4 cup chopped green pepper | 1 7-oz. can tuna, drained, flaked |
| 2 tablespoons chopped onion | 1/2 cup pineapple tidbits |
| 2 tablespoons Parkay Margarine | 8 hot biscuits, split |
| 1 pkg. Kraft White Sauce Mix | |
| 1/2 cup Miracle Whip Salad Dressing | |

Cook green pepper and onion in margarine until tender. Prepare sauce mix as directed on package. Blend in salad dressing. Add tuna, pineapple, green pepper and onion; heat, stirring occasionally. Serve on biscuits.

8 servings.

SUPER HERO

- | | |
|--|-----------------------------------|
| 1 loaf French bread, 20 inches long, 4 inches wide | 1/3 cup chopped onion |
| 1 1-lb. can salmon, drained, flaked | 1/2 cup chopped unpeeled cucumber |
| | Miracle Whip Salad Dressing |

Cut a lengthwise slice from top of bread; scoop out center to form a shell. Tear removed bread into crumbs; combine with remaining ingredients and enough salad dressing to moisten. Toss lightly. Fill shell with salmon mixture; cover with top slice of bread. Cut into 8 slices. 8 sandwiches.

OUT-OF-THIS-WORLD SALAD

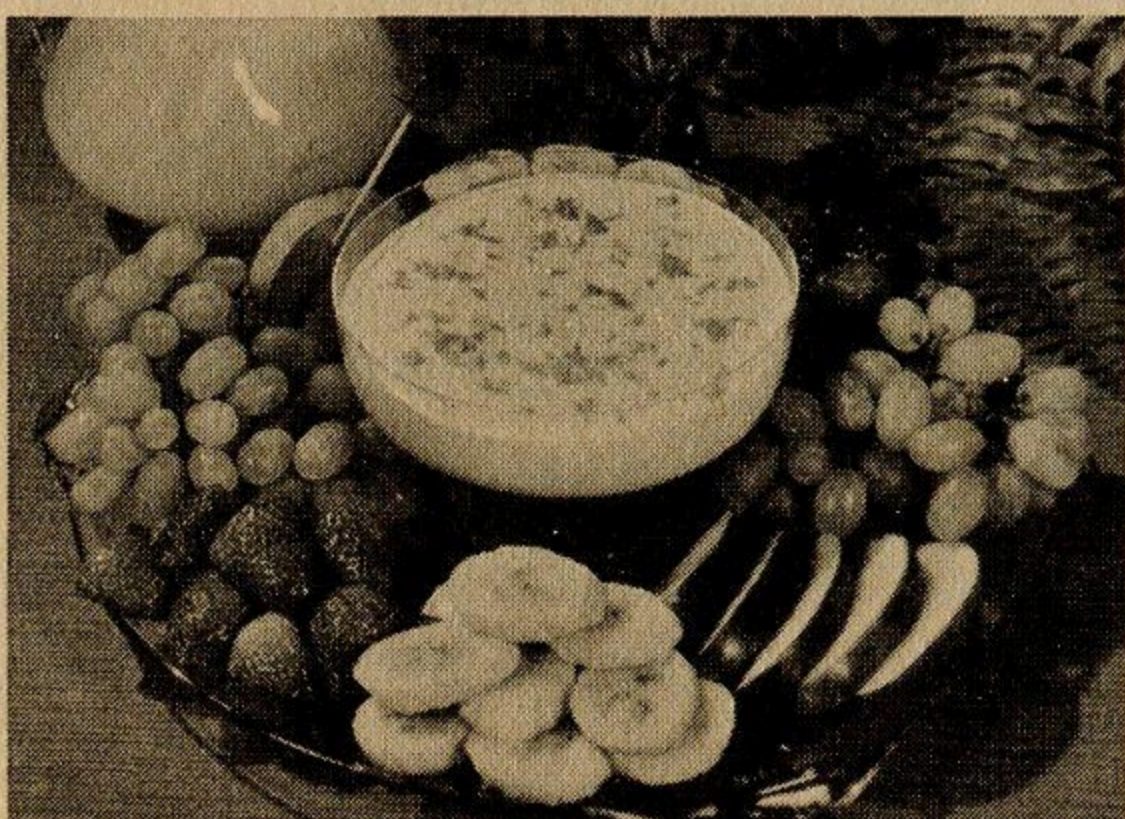
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| 1 6 1/2 or 7-oz. can Del Monte Tuna, drained, flaked | 1/4 cup Kraft Low Calorie French Style Dressing |
| 1 cup chopped celery | 1 large cucumber, thinly sliced |
| 1 teaspoon minced onion | |

Combine tuna, celery, onion and dressing; toss lightly. Serve in dishes lined with cucumber slices; garnish with additional cucumber, if desired. 3 servings.

SHAPE-UP SALAD PLATE

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|--|---|
| 1 6 1/2 or 7-oz. can Del Monte Tuna, drained, flaked | Hard-cooked egg slices |
| Green pepper strips | Dill weed |
| Pimiento strips | Bean sprouts |
| Mushroom slices | Lettuce |
| Green onions | Kraft Low Calorie French Style Dressing |

Arrange tuna, green pepper strips, pimiento strips, mushroom slices, green onions, hard-cooked egg slices, sprinkled with dill and bean sprouts on lettuce-lined plate. Serve with dressing.



MALLOY FRUIT DIP

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|--|---------------------------------|
| 2 cups (7-oz. jar) Kraft Marshmallow Creme | 1 tablespoon grated orange rind |
| 1 8-oz. pkg. Philadelphia Brand Cream Cheese | Dash of ginger |

Gradually add marshmallow creme to softened cream cheese, mixing until well blended. Add orange rind and ginger; whip until fluffy. Serve with fresh fruit such as strawberries, apple wedges, bananas and grapes.

2 cups

CHOW MEIN SALAD

2 cups cubed cooked pork, beef or chicken	1 cup shredded carrots
1 1-lb. can bean sprouts, drained	$\frac{1}{2}$ cup chopped green onion
$1\frac{1}{2}$ cups cooked rice	$\frac{1}{4}$ cup chopped green pepper
1 cup sliced celery	Kraft French Dressing
	Salt and pepper
	Lettuce

Combine meat, bean sprouts, rice, celery, carrots, onion and green pepper. Add enough dressing to moisten; toss lightly. Season to taste. Serve on lettuce.

8 servings



COOL AND CREAMY CHEESECAKE

1 cup graham cracker crumbs	$\frac{1}{2}$ cup sugar
$\frac{1}{4}$ cup sugar	Dash of salt
$\frac{1}{4}$ cup Parkay Margarine, melted	$\frac{1}{4}$ cup lemon juice
* * * *	$\frac{3}{4}$ cup milk
1 envelope unflavored gelatin	1 cup heavy cream, whipped
$\frac{1}{4}$ cup cold water	Fresh strawberries, sliced
1 8-oz. pkg. Philadelphia Brand Cream Cheese	

Combine crumbs, sugar and margarine; press onto bottom of 9-inch spring pan. Soften gelatin in cold water; stir over low heat until dissolved. Combine softened cream cheese, sugar and salt; mix until well blended. Gradually add lemon juice, milk and gelatin; chill until slightly thickened. Fold in whipped cream; pour over crust. Chill until firm. Garnish with strawberries.

8 to 10 servings

CONTINENTAL SANDWICH

Sliced white bread
Kraft Mayonnaise
Lettuce

Kraft Sharp Natural Cheddar Cheese
Sliced, cut in half
Roast beef, sliced
Hard-cooked eggs, sliced

For each sandwich, spread 2 slices bread with mayonnaise. Cover one slice with lettuce, cheese, roast beef and second slice of cheese. Top with egg slices and second slice of bread.

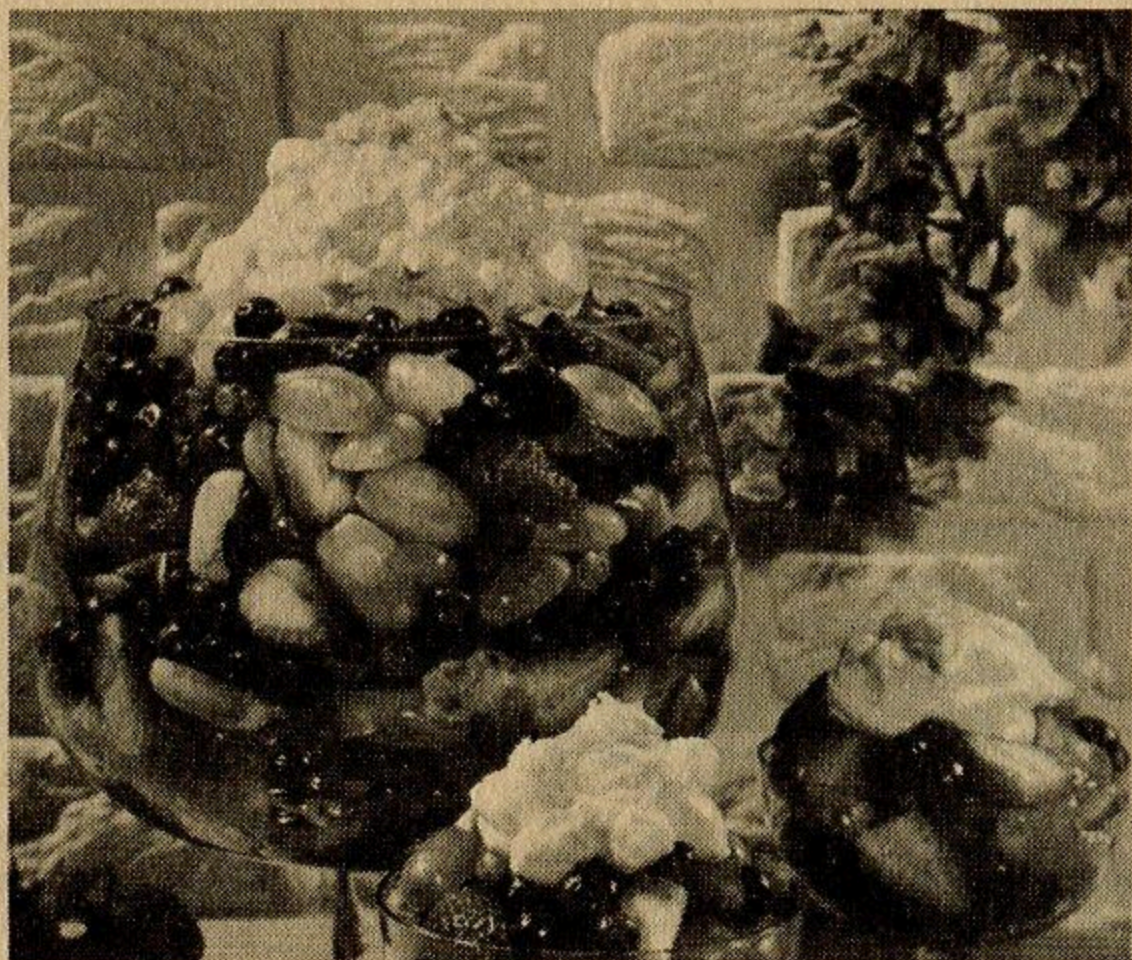
SEASHORE SANDWICH

1 lb. round loaf Italian bread	Miracle Whip Salad Dressing
1 7-oz. can tuna, drained, flaked	Cucumber slices
$\frac{1}{3}$ cup chopped radishes	Lettuce
$\frac{1}{2}$ teaspoon salt	Tomato slices
	Crisply-cooked bacon strips

Cut slice from top of bread. Cut remaining loaf crosswise into 3 slices. Combine tuna, radishes, salt and enough salad dressing to moisten. Spread bread with salad dressing. Cover one slice of bread with tuna mixture and cucumber slices. Top with second slice of bread, lettuce, tomato slices, bacon and remaining slice of bread. Cut into 6 wedges.

6 sandwiches





SNOW MALLOW FRUIT

1 cup green grapes, halved
1 cup strawberries, sliced
1 cup blueberries

1 cup Kraft Miniature
Marshmallows
1 cup dairy sour cream
Brown sugar

Combine fruit. Add marshmallows to sour cream; mix well. Spoon over fruit. Sprinkle with brown sugar.

JEWEL DESSERT

1 3-oz. pkg. strawberry or raspberry
flavored gelatin

Kraft Whipped Cream Cheese

Prepare flavored gelatin as directed on package; pour into four 1/2 cup molds. Chill until set; unmold. Top with whipped cream cheese.

4 servings

Variation: Pour gelatin into a shallow dish; chill until set. Cut in cubes. Alternate gelatin and whipped cream cheese in parfait glasses.

CUBE STEAK SURPRISE

Cube steaks
Salt and pepper

Sharp Cracker Barrel Brand
Cheddar in StixPak®
Hot cooked mushrooms

Season cube steaks with salt and pepper. For each serving, cut a 2-oz. stick of cheese in half lengthwise. Place one half on each cube steak; fold over. Secure with wooden picks. Broil 4 to 5 minutes on each side; top with mushrooms.

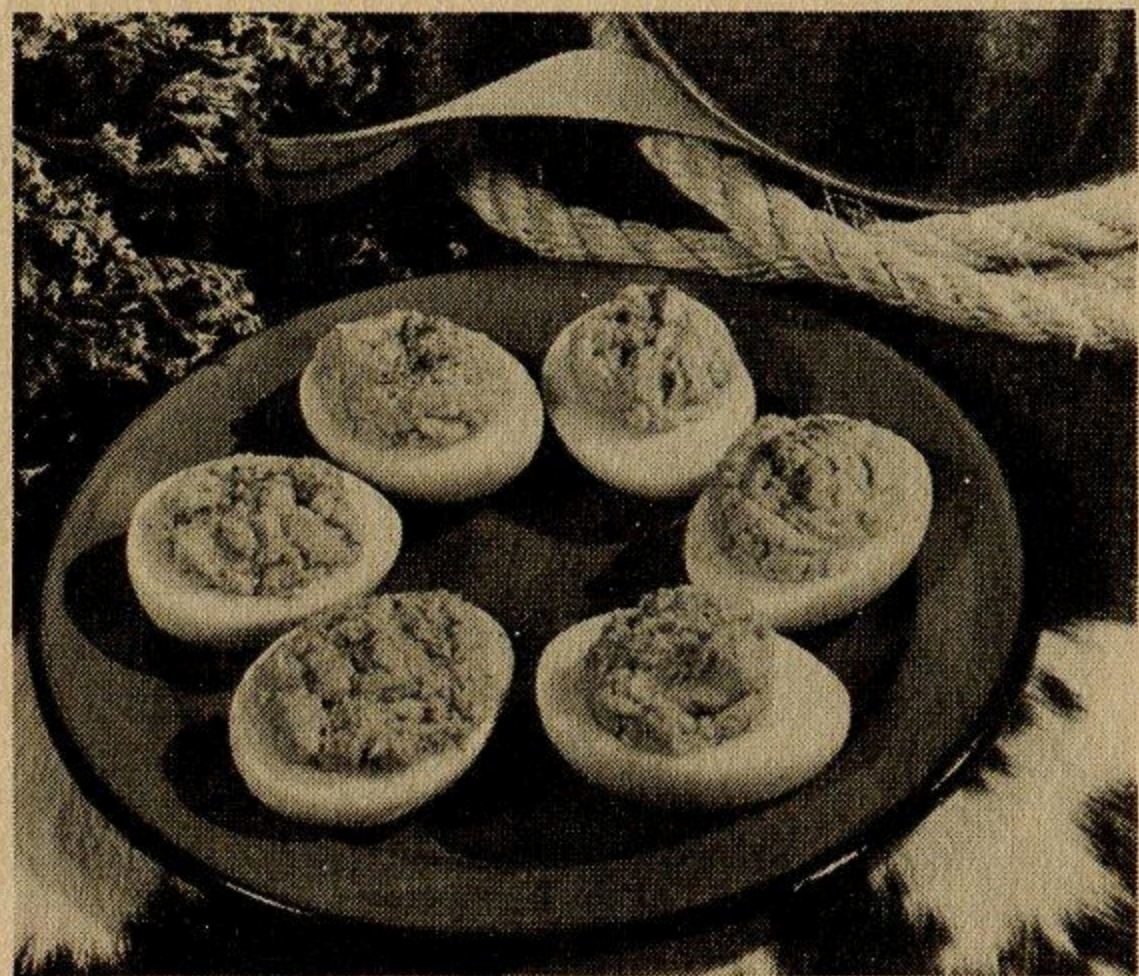
CHECKER CHEESEBURGER

3 sticks Sharp Cracker Barrel Brand
Cheddar in StixPak®
4 hamburger buns, split

4 hot cooked hamburger patties
4 dill pickles, cut lengthwise in strips

Cut each stick of cheese into 8 lengthwise strips. Cover top half of each bun with 6 strips of cheese placed in checkerboard fashion. Place 2 pickle strips between cheese strips in top row. Broil until cheese melts. Cover bottom half of each bun with hamburger patty.

4 sandwiches



TEXAS EGGS

1 dozen hard-cooked eggs
1 5-oz. jar Old English
Pasteurized Process
Cheese Spread, sharp

1/4 cup catsup
1/4 teaspoon chili powder
Paprika

Cut eggs in half lengthwise. Mash yolks; blend with cheese. Add catsup and chili powder; mix well. Refill egg whites; sprinkle with paprika.

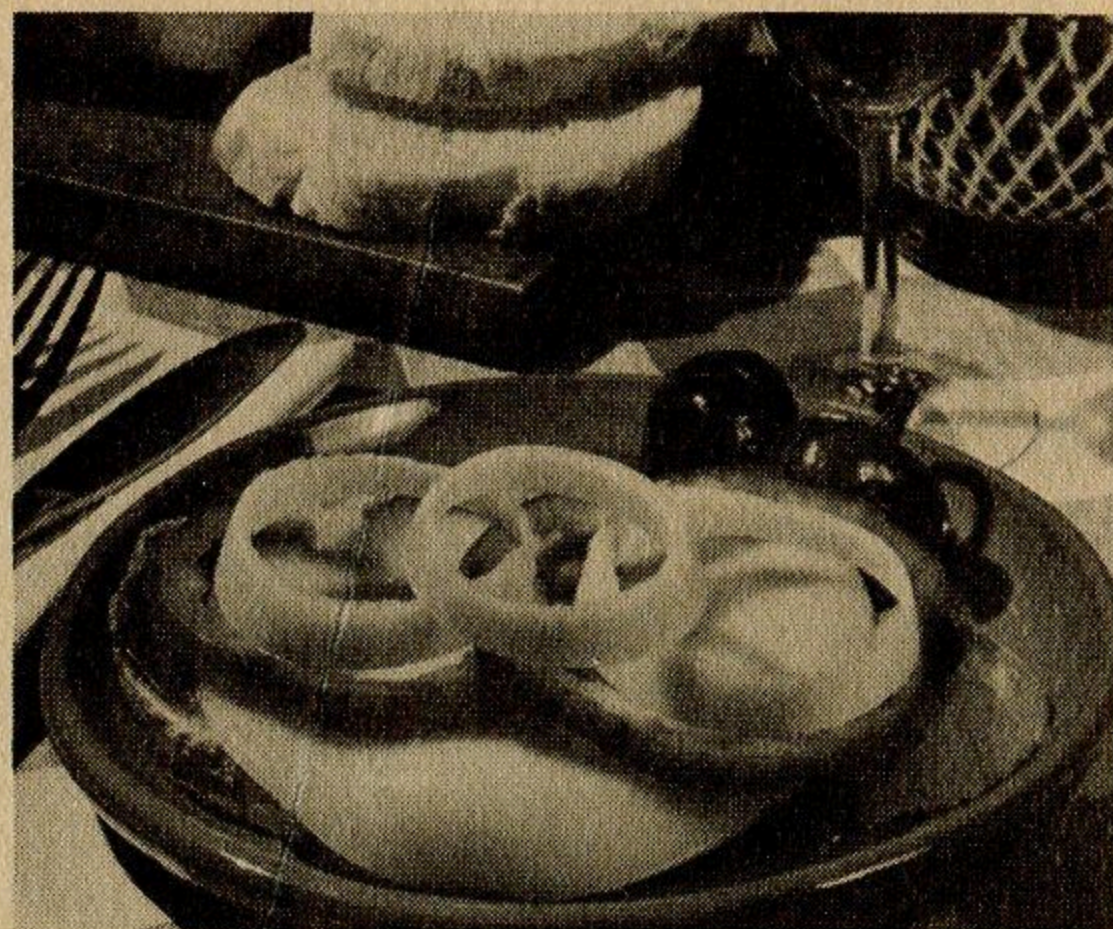
24 egg halves

PROVOLONE BROIL

Sliced French bread
Catsup
Kraft Natural Provolone
Cheese Sliced

Green pepper rings
Onion Rings

For each sandwich, toast bread on one side. Spread toasted side with catsup; cover with a slice of cheese, green pepper and onion. Broil until cheese melts.



SAUCY BEEF SANDWICH

1 pkg. Kraft Sour Cream Sauce Mix
2 tablespoons chopped chives
4 slices Italian bread

Sliced roast beef
Kraft American Slices Pasteurized
Process Cheese
Canned whole green beans, drained

Prepare sauce mix as directed on package; stir in chives. For each sandwich, cover slice of bread with alternate slices of beef and cheese; top with green beans. Spoon on sour cream sauce.

4 sandwiches

AMBROSIA PIE

1 8-oz. pkg. Philadelphia Brand
Cream Cheese
 $\frac{1}{2}$ cup sugar
1 tablespoon lemon juice
2 teaspoons grated lemon rind
1 cup heavy cream, whipped

$\frac{1}{2}$ cup shredded coconut
1 1-lb. jar Fresh-Chilled™ Valencia
Orange Sections, from Kraft,
drained
2 cups sliced bananas
 $\frac{1}{2}$ cup Kraft Pure Orange Marmalade,
Peach or Apricot Preserves

Combine softened cream cheese, sugar, lemon juice and rind, mixing until well blended. Fold in whipped cream and coconut. Spread mixture in 9-inch pie plate; spoon high around rim. Freeze. Before serving, toss fruit with marmalade; let stand 5 minutes. Fill center of cream cheese shell with fruit.

8 servings

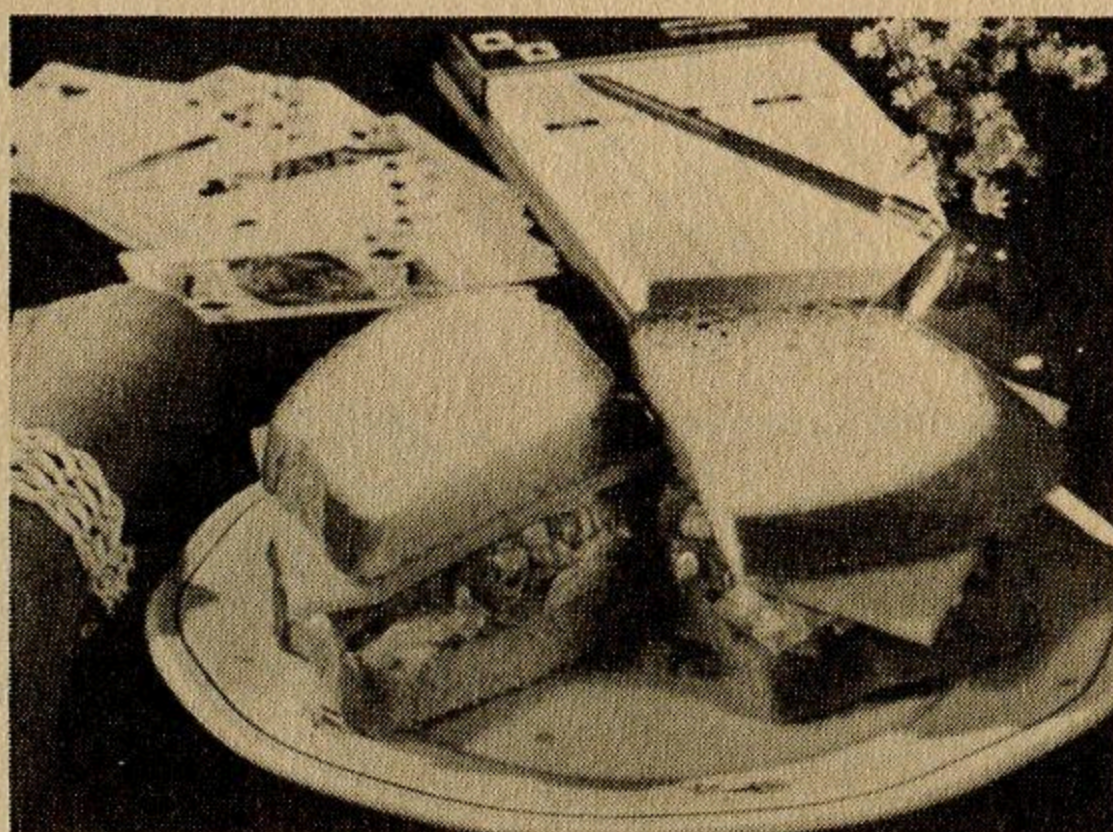
CHICKEN SALAD SOPHISTICATE

2 cups diced, cooked
chicken
1 cup chopped celery
 $\frac{1}{2}$ cup green grapes, cut in
half
 $\frac{1}{4}$ cup slivered blanched
almonds, toasted

Kraft Mayonnaise
8 slices French bread
Kraft American Slices
Pasteurized Process
Cheese

Combine chicken, celery, grapes and almonds with enough mayonnaise to moisten. For each sandwich, top slice of bread with salad, cheese slice and second slice of bread.

4 sandwiches





SCENE-STEALER SHERBET

2 envelopes Knox
Unflavored Gelatine
1½ cups water

2 cups orange sherbet,
softened
½ cup Miracle Whip Salad
Dressing.

Soften gelatin in 1 cup water; stir over low heat until dissolved. Add remaining water and sherbet; mix well. Gradually add gelatin mixture to salad dressing, mixing until well blended. Pour into 1-quart mold; chill until firm. Unmold.

4 to 6 servings

LIMELIGHT CHICKEN EN GELEE

2 envelopes Knox
Unflavored Gelatine
¾ cup cold water

2 cups Miracle Whip Salad
Dressing
8 medium-size boned
chicken breasts, cooked

Soften gelatin in water; stir over low heat until dissolved. Gradually add gelatin mixture to salad dressing, mixing until well blended. Let stand at room temperature 3 to 4 minutes.

Place chicken on rack with drip pan underneath. Quickly coat top and sides of chicken with one-third of gelatin mixture. Chill chicken 3 to 4 minutes. Coat chicken with remaining gelatin mixture. Chill. Garnish with pimiento and black olives, if desired.

8 servings

TAHITIAN SUNDAE

Pineapple slices
Vanilla ice cream

Kraft Pure Orange Marmalade
Shredded coconut

For each sundae, top pineapple slice with ice cream and marmalade; garnish with coconut and additional pineapple slice.

TROPICAL PARFAIT PIE

1 3-oz. pkg. lime flavored gelatin
1 cup boiling water
1 pint vanilla ice cream

2 cups Kraft Miniature Marshmallows
1 9-inch baked vanilla wafer crumb crust

Dissolve lime gelatin in boiling water. Add ice cream, stirring until melted. Chill until almost firm. Fold in marshmallows; pour into crumb crust. Chill until firm. Garnish with whipped cream and lime slices, if desired.



MAC SALAD

1 pkg. Kraft Macaroni &
Cheese Dinner
¾ cup Miracle Whip Salad
Dressing
½ cup chopped pickle

3 hard-cooked eggs, sliced
8 slices crisply-cooked
bacon, crumbled
1 tomato, chopped

Prepare dinner as directed on package. Add remaining ingredients; mix well. Chill.

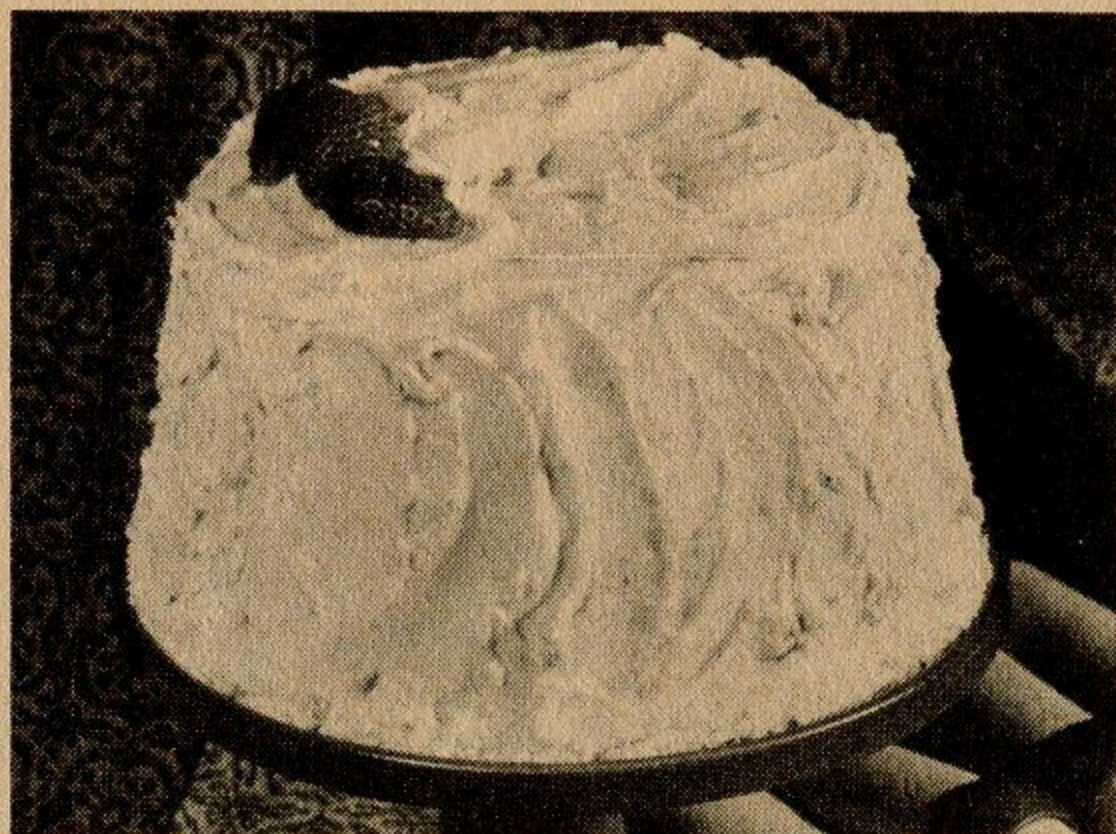
6 to 8 servings

STRAWBERRY FROSTING

$\frac{1}{3}$ cup Parkay Margarine $\frac{1}{4}$ cup Kraft Pure
4 cups sifted confectioners' Strawberry Preserves
sugar 1 teaspoon vanilla
2 tablespoons milk

Cream margarine. Add sugar alternately with milk; mix well. Add preserves and vanilla; mix until well blended.

Frost angel food or chiffon cake.



CUCUMBERS SUPREME

3 cups thinly sliced cucumber
 $\frac{3}{4}$ cup onion rings
 $\frac{1}{3}$ cup chopped pimiento

1 8-oz. bottle Kraft Green Goddess
Dressing
Lettuce

Combine cucumber, onion, pimiento and dressing; toss lightly. Chill several hours; serve in lettuce-lined bowl.

6 to 8 servings



SNACK STICKS AND DIPS

Old English Pasteurized
Process Cheese Spread,
Sharp
Kraft Olive-Pimiento
Pasteurized Neufchatel
Cheese Spread
Assorted cold cuts
Bread sticks

Kraft French Onion
Teez Dip
Cauliflowerettes
Cucumber slices
Carrot slices
Celery slices

For each snack, spread cheese on slice of lunch meat. Wrap around bread stick. Serve with dip and vegetable dippers.

SAUCY VEGETABLES

$\frac{1}{2}$ lb. Velveeta Pasteurized Process
Cheese Spread, cubed
 $\frac{1}{4}$ cup milk

2 cups (1-lb. can) cut green beans,
drained
2 cups (1-lb. can) sliced carrots,
drained
1 cup French fried onions

Combine Velveeta and milk in saucepan over low heat; stir until sauce is smooth. Add green beans and carrots; pour into serving dish. Top with onions.

4 servings

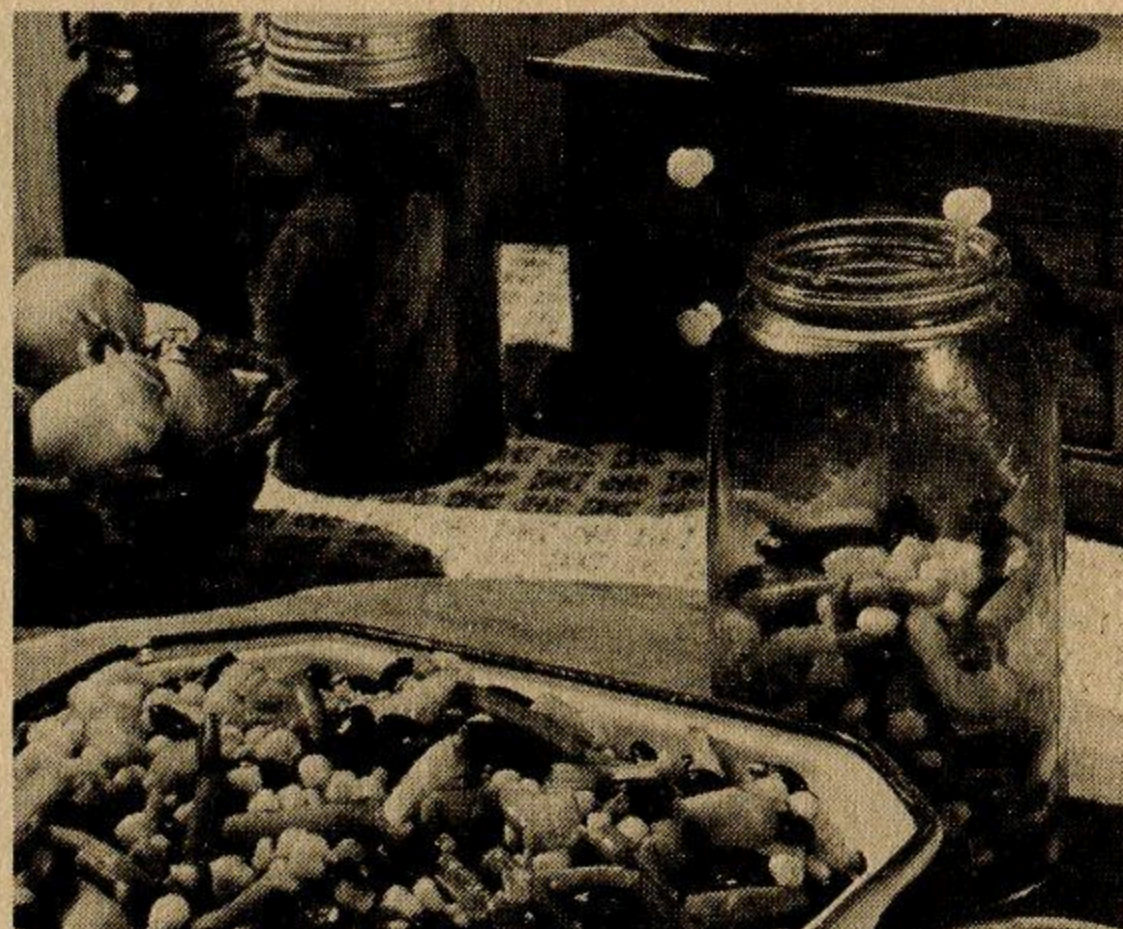
RADIANT RELISH

2 cups (1-lb. can) cut
green beans, drained
2 cups (1-lb. can) kidney
beans, drained

$1\frac{1}{2}$ cups (12-oz. can) whole
kernel corn, drained
1 cup sliced celery
1 8-oz. bottle Casino
Brand French Dressing

Marinate green beans, kidney beans, corn and celery in dressing 2 to 3 hours in refrigerator.

$5\frac{1}{2}$ cups

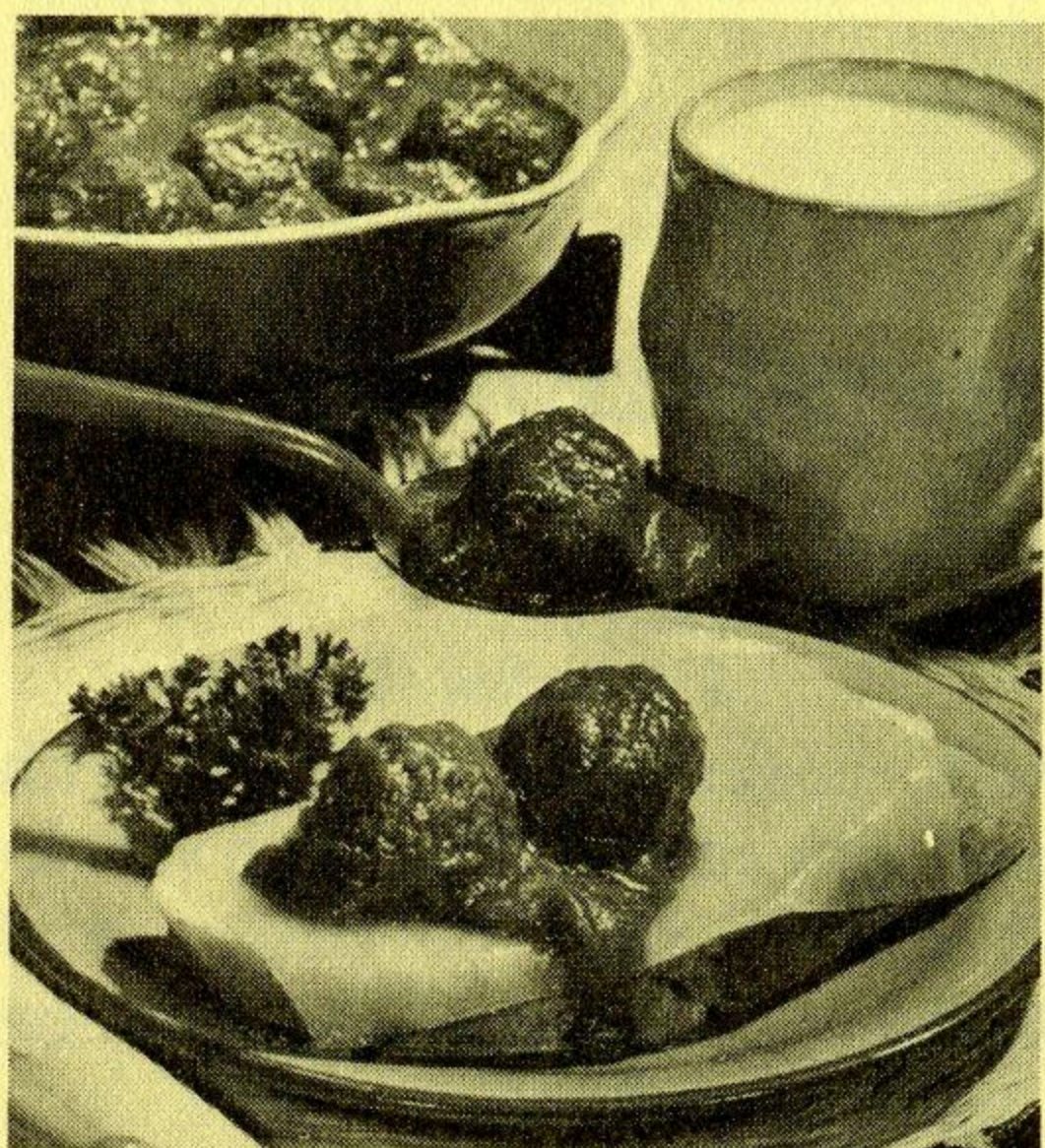


NAUTICAL MACARONI

- | | |
|---|------------------------------|
| 1 pkg. Kraft Macaroni and Cheese Dinner | 2 tomatoes, sliced |
| 1 6½ or 7-oz. can tuna, drained, flaked | Parkay Margarine, melted |
| ¼ cup milk | Kraft Grated Parmesan Cheese |
| | Soft bread crumbs |

Prepare dinner as directed on package. Add tuna and milk; mix lightly. Layer macaroni and tomato slices in a 10 x 6-inch baking dish. Brush tomato slices with margarine and sprinkle with cheese. Surround with bread crumbs tossed with margarine. Bake at 350°, 20 minutes.

4 to 6 servings



MEATBALL CHEDDARWICH

- | | |
|--|---|
| 1 lb. ground beef | Sliced Italian bread |
| 1 teaspoon salt | Kraft Sharp Natural Cheddar Cheese Sliced |
| 1 tablespoon Kraft Oil | |
| 1 pkg. Kraft Italian Style Spaghetti Sauce Mix | |

Combine ground beef and salt; shape in 1-inch balls. Brown in oil. Prepare sauce mix as directed on package; add meat balls. Simmer meat balls 5 minutes. For each sandwich, cover slice of bread with slice of cheese; broil until cheese melts. Spoon meat balls and sauce over cheese.

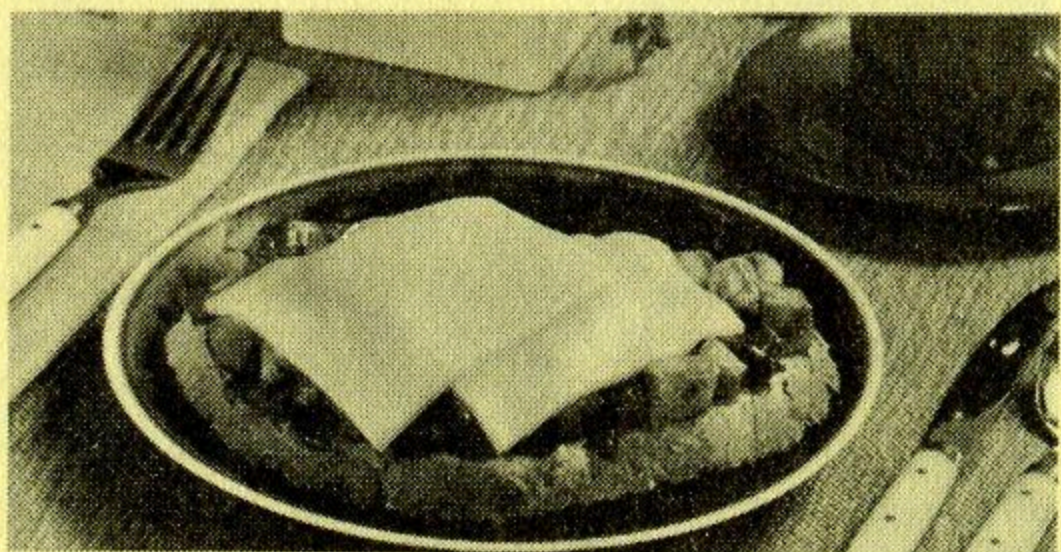
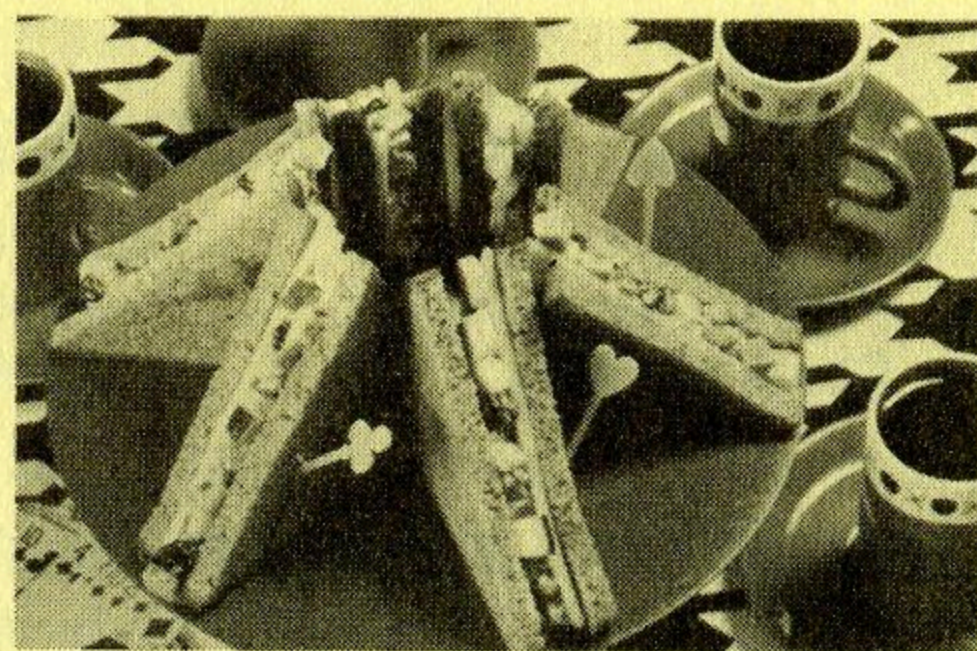
4 to 6 sandwiches

WALDORF SANDWICH

- | | |
|-----------------------|---------------------------------|
| ½ cup chopped ham | Miracle Whip Salad Dressing |
| ½ cup diced apple | |
| ¼ cup sliced celery | 8 slices whole wheat bread |
| ¼ cup raisins | Kraft American Singles |
| ¼ cup chopped walnuts | Pasteurized Process Cheese Food |

Combine ham, apple, celery, raisins, nuts and enough salad dressing to moisten. For each sandwich, spread slice of bread with ham salad; top with cheese food slice and second slice of bread.

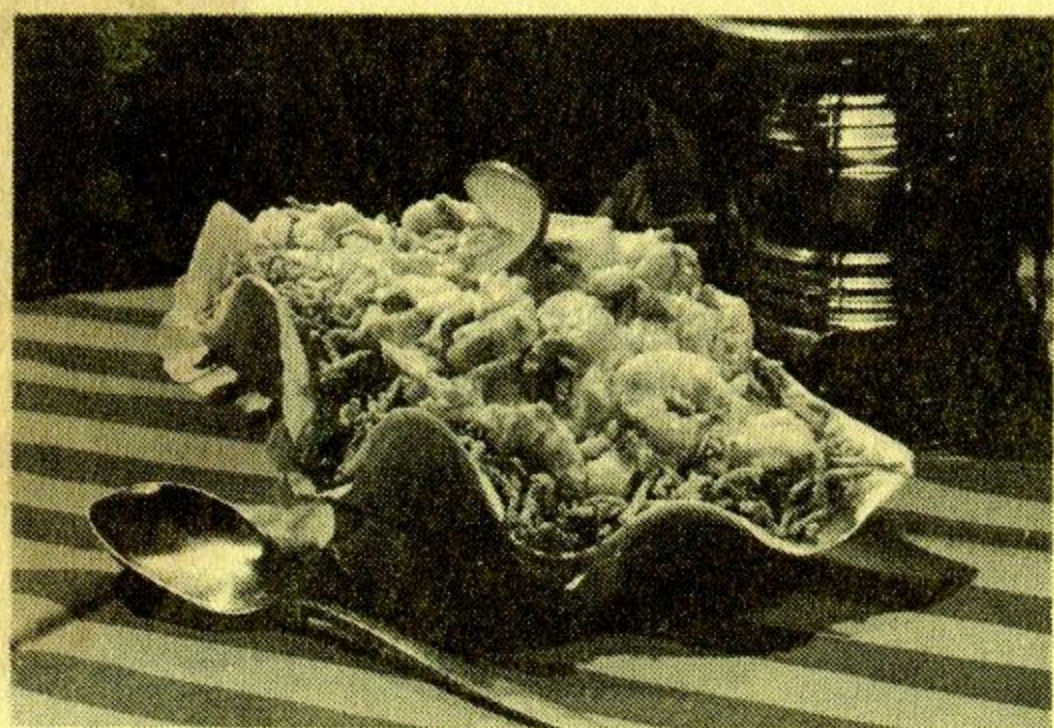
4 sandwiches



SOUTHWESTERN SANDWICH

- | | |
|------------------------------|---------------------------------|
| ⅓ cup chopped onion | 4 slices Italian bread |
| ¼ cup chopped green pepper | Kraft American Singles |
| ⅔ cup Kraft Barbecue Sauce | Pasteurized Process Cheese Food |
| 2 cups diced, cooked chicken | |

Cook onion and green pepper in barbecue sauce until tender; add chicken and heat. For each sandwich, cover slice of bread with chicken mixture and cheese food slices. Broil until cheese food melts.



OCEAN BAY SALAD

1½ cups (6½-oz. can)
flaked crabmeat
1 cup chopped cooked
shrimp
¾ cup Miracle Whip
Salad Dressing
½ cup chopped green
pepper

2 tablespoons chopped
onion
2 tablespoons chopped
pimiento
1 teaspoon Worcestershire
sauce
½ teaspoon salt
½ cup chow mein noodles
Lime twists

Combine crabmeat, shrimp, salad dressing, green pepper, onion, pimiento, Worcestershire sauce and salt; mix well. Place in 1-quart casserole or 4 individual baking dishes; sprinkle with chow mein noodles. Bake at 350°, 25 minutes; garnish with lime twists.

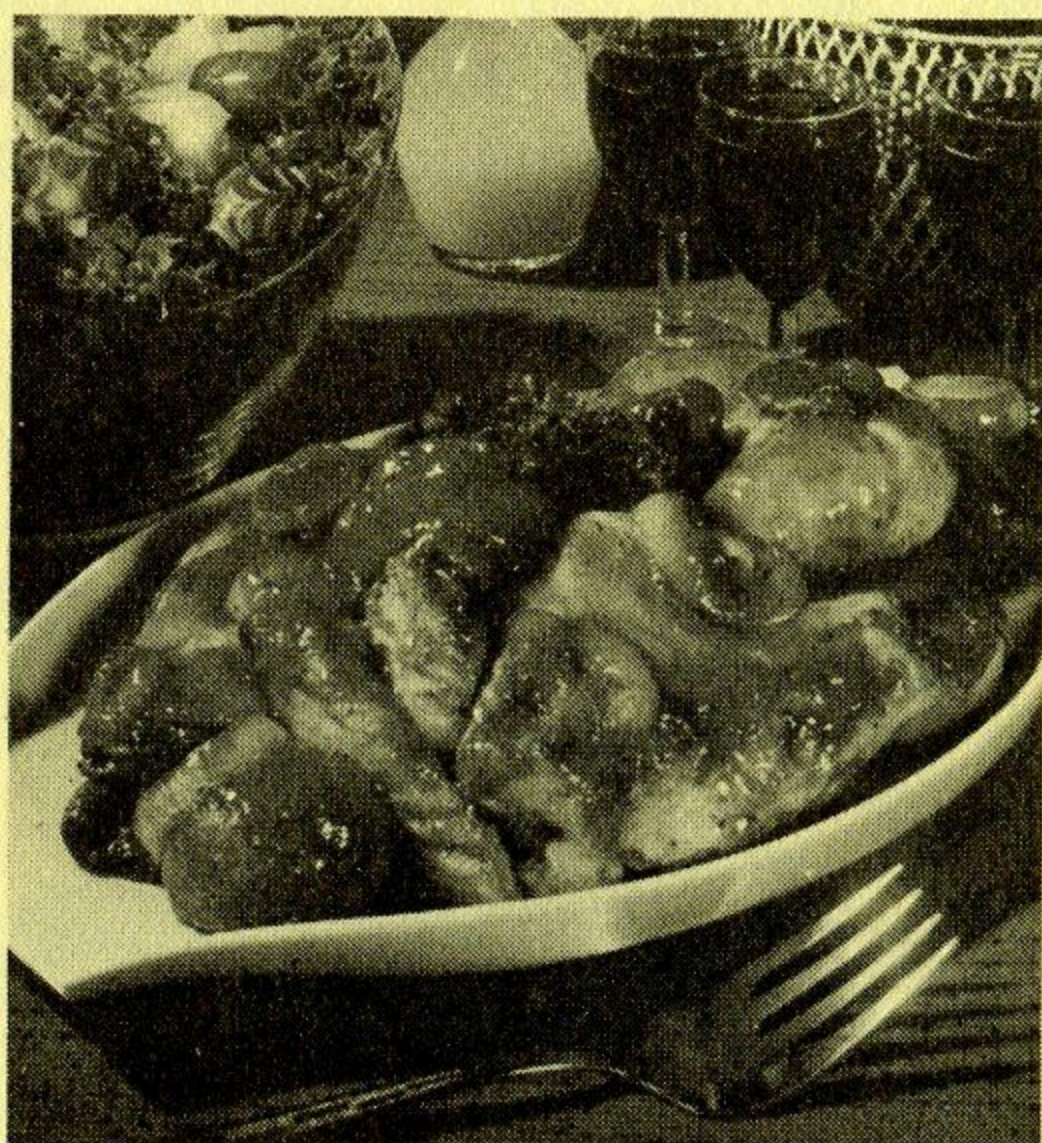
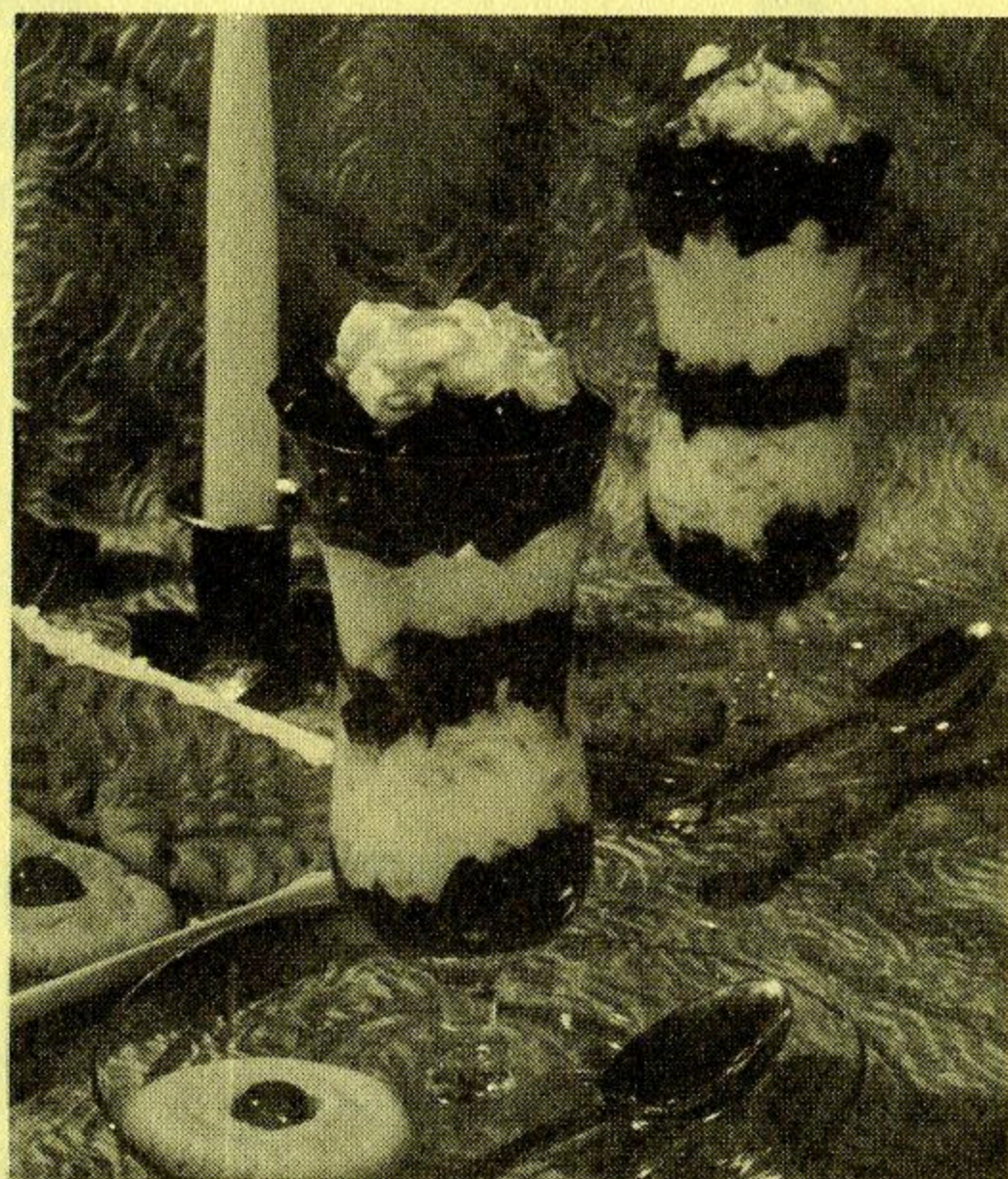
4 servings

VENETIAN PARFAIT

1 3-oz. pkg. lime flavored
gelatin
1 3-oz. pkg. raspberry
flavored gelatin
3 cups boiling water
2 cups Kraft Miniature
Marshmallows
1 cup (13½-oz. can) drained,
crushed pineapple
1 cup heavy cream, whipped

Dissolve each package of gelatin separately in 1½ cups water; pour into 8-inch square pans. Chill until firm; cut into cubes. Fold miniature marshmallows and pineapple into whipped cream. Layer gelatin cubes and marshmallow mixture in parfait glasses. Garnish with mint leaves, if desired.

6 servings



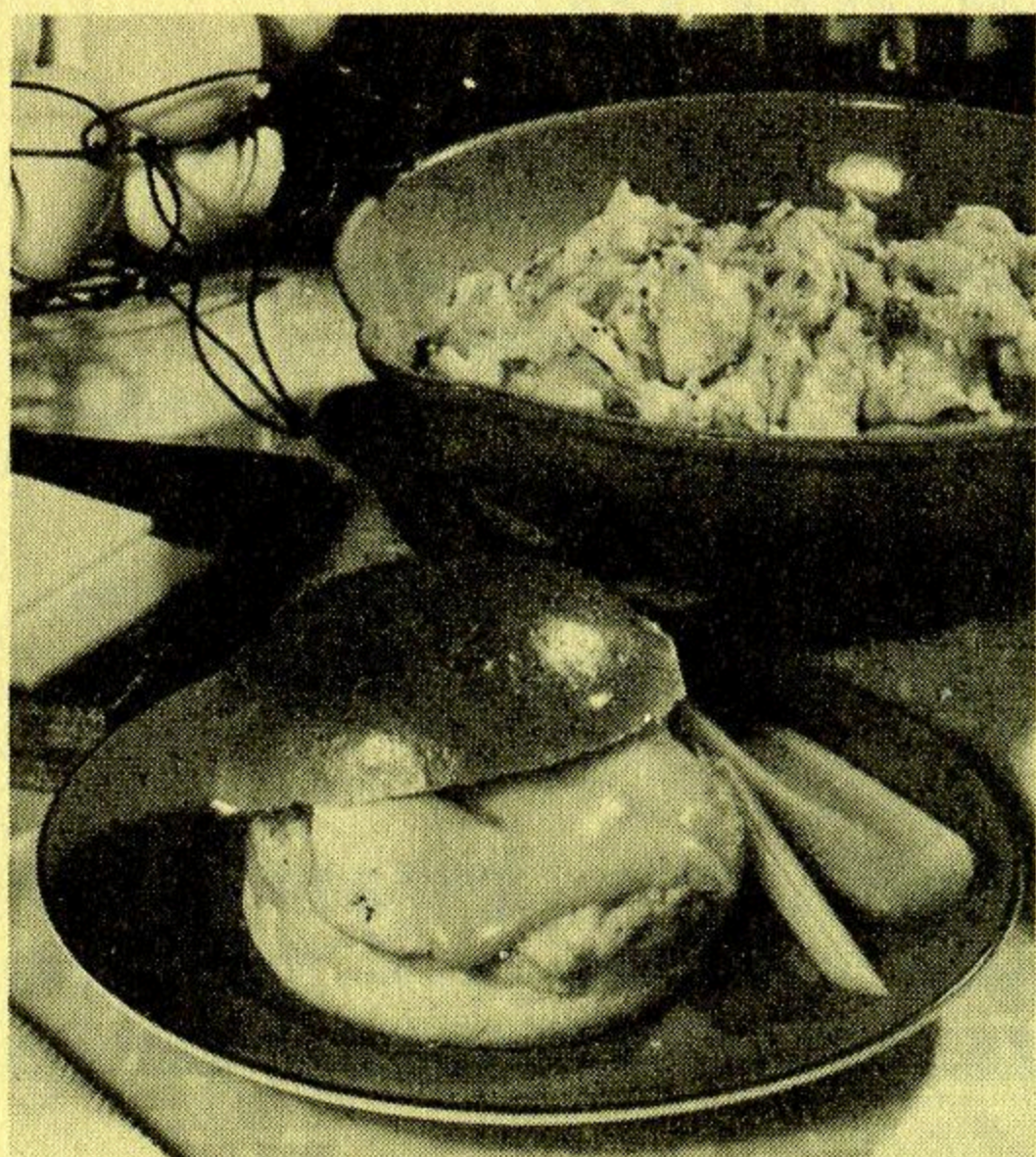
CHICKEN CACCIATORE

1 broiler-fryer, cut up
⅔ cup Catalina Brand
French Dressing
2 medium onions, sliced
1 1-lb. can tomatoes

1 teaspoon salt
½ teaspoon celery seed
½ teaspoon pepper
2 tablespoons flour

Brown chicken in 2 tablespoons dressing. Add onions; cook until tender. Add tomatoes, seasonings and remaining dressing. Cover; simmer 45 minutes. Remove chicken to serving platter. Thicken gravy with flour. Stir in ¼ cup white wine, if desired.

4 to 6 servings.



MEXICAN SCRAMBLE SANDWICH

6 eggs, beaten
2 tablespoons milk
2 tablespoons chopped green pepper
2 tablespoons Parkay Margarine

$\frac{1}{4}$ teaspoon chili powder
6 hamburger buns, split
 $\frac{1}{4}$ lb. Velveeta Pasteurized Process Cheese Spread, sliced

Combine eggs and milk. Cook green pepper in margarine until tender; add eggs. Cook slowly, stirring until eggs thicken. Sprinkle with chili powder. For each sandwich, spoon eggs onto bottom half of bun; top with Velveeta. Broil until Velveeta begins to melt. Cover with top half of bun.

6 sandwiches

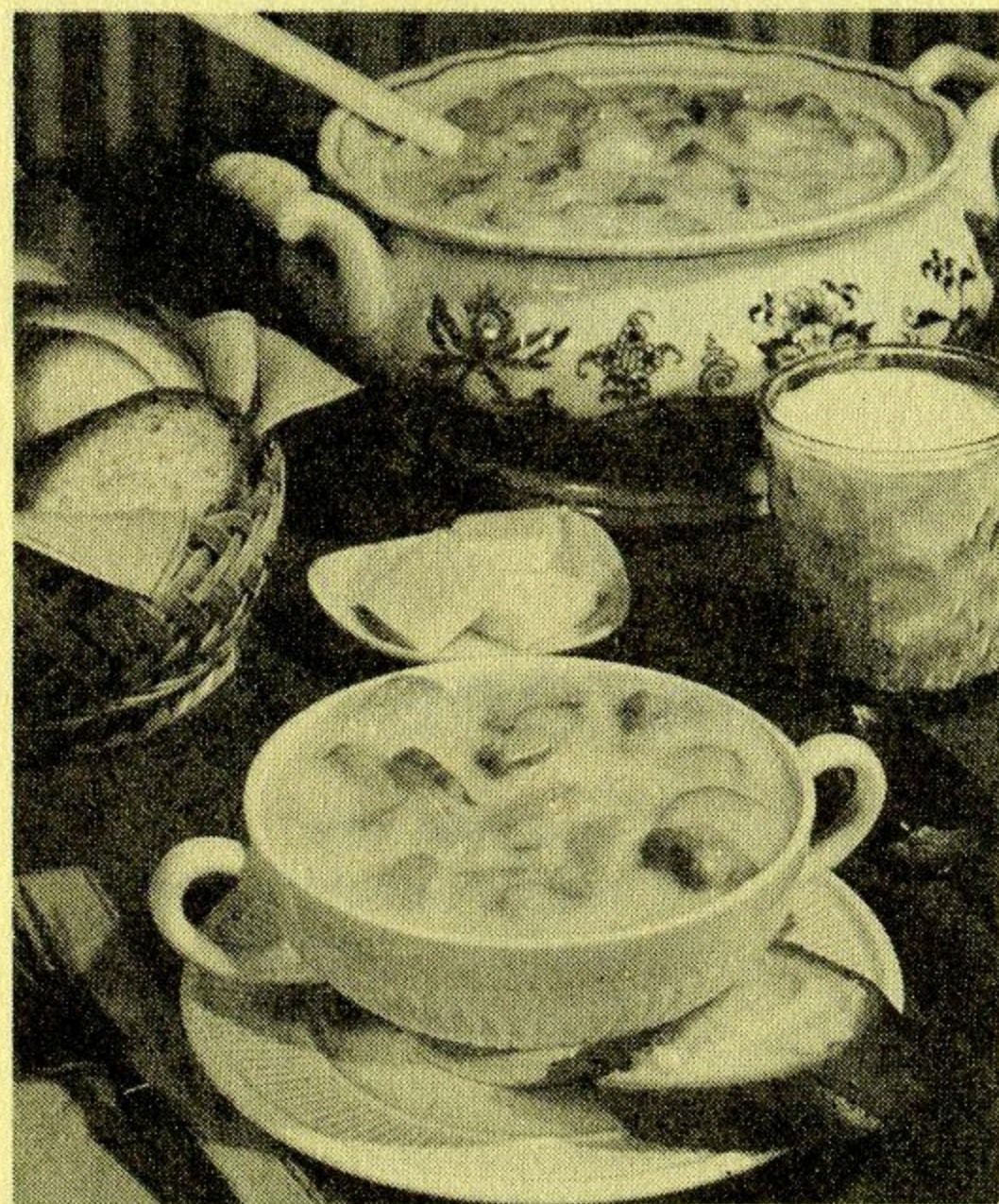
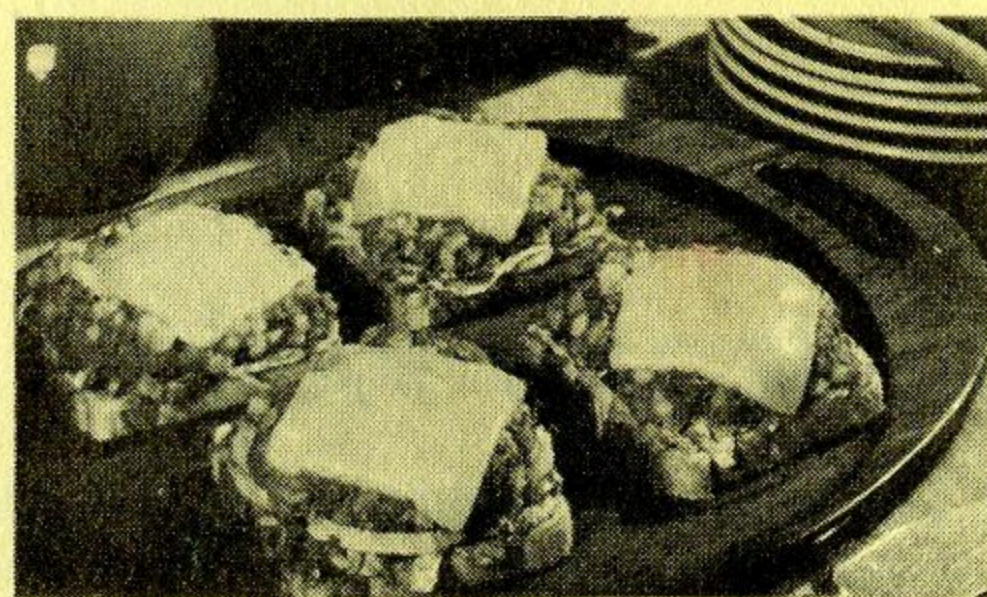
HOT 'N HEARTY SANDWICH

1 1-lb. can corned beef hash
 $\frac{1}{4}$ cup chopped onion
1 tablespoon Kraft Prepared Mustard
 $1\frac{1}{4}$ cups shredded cabbage

Miracle Whip Salad Dressing
4 slices white bread, toasted
 $\frac{1}{4}$ lb. Velveeta Pasteurized Process Cheese Spread, sliced

Combine corned beef hash, onion and mustard; heat. Combine cabbage and enough salad dressing to moisten; mix lightly. For each sandwich, place $\frac{1}{4}$ cup coleslaw on slice of toast; cover with $\frac{1}{2}$ cup corned beef hash mixture. Top with Velveeta; broil until Velveeta begins to melt.

4 sandwiches



CHEDDAR CHOWDER

2 cups diced potatoes
 $\frac{1}{2}$ cup sliced carrots
 $\frac{1}{2}$ cup sliced celery
 $\frac{1}{4}$ cup chopped onion
1 teaspoon salt
Dash of pepper
2 cups boiling water

$\frac{1}{4}$ cup Parkay Margarine
 $\frac{1}{4}$ cup flour
2 cups milk
 $2\frac{1}{2}$ cups (10-oz.) shredded Cracker Barrel Brand Sharp Natural Cheddar Cheese
1 cup cubed cooked ham

Combine potatoes, carrots, celery, onion, salt and pepper; add water. Cover and simmer 10 minutes. Do not drain. Make white sauce with margarine, flour and milk. Add cheese; stir until melted. Add ham and undrained vegetables. Heat; do not boil.

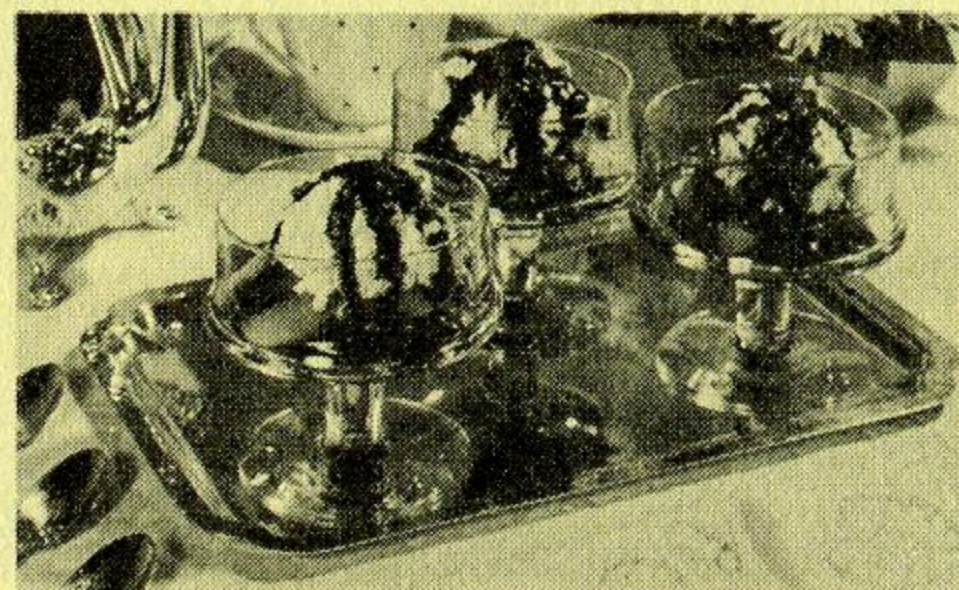
6 to 8 servings

PEARS SUPREME

Kraft Fudge Topping
Canned pear halves

Kraft Whipped Cream Cheese

Heat topping. For each serving, top pear half with whipped cream cheese and topping.



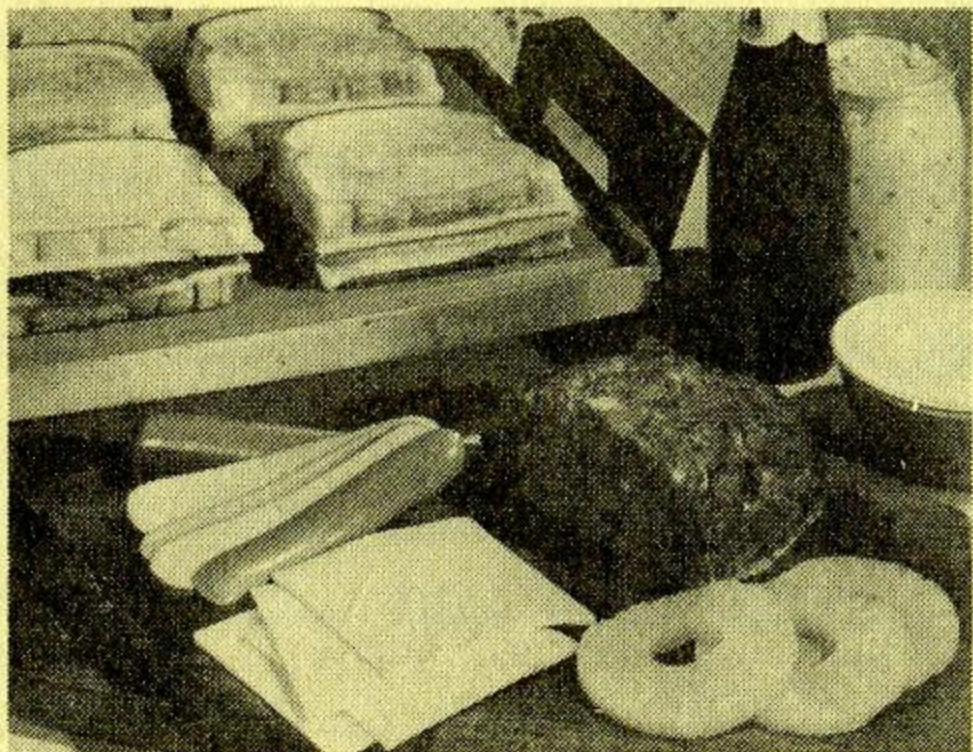
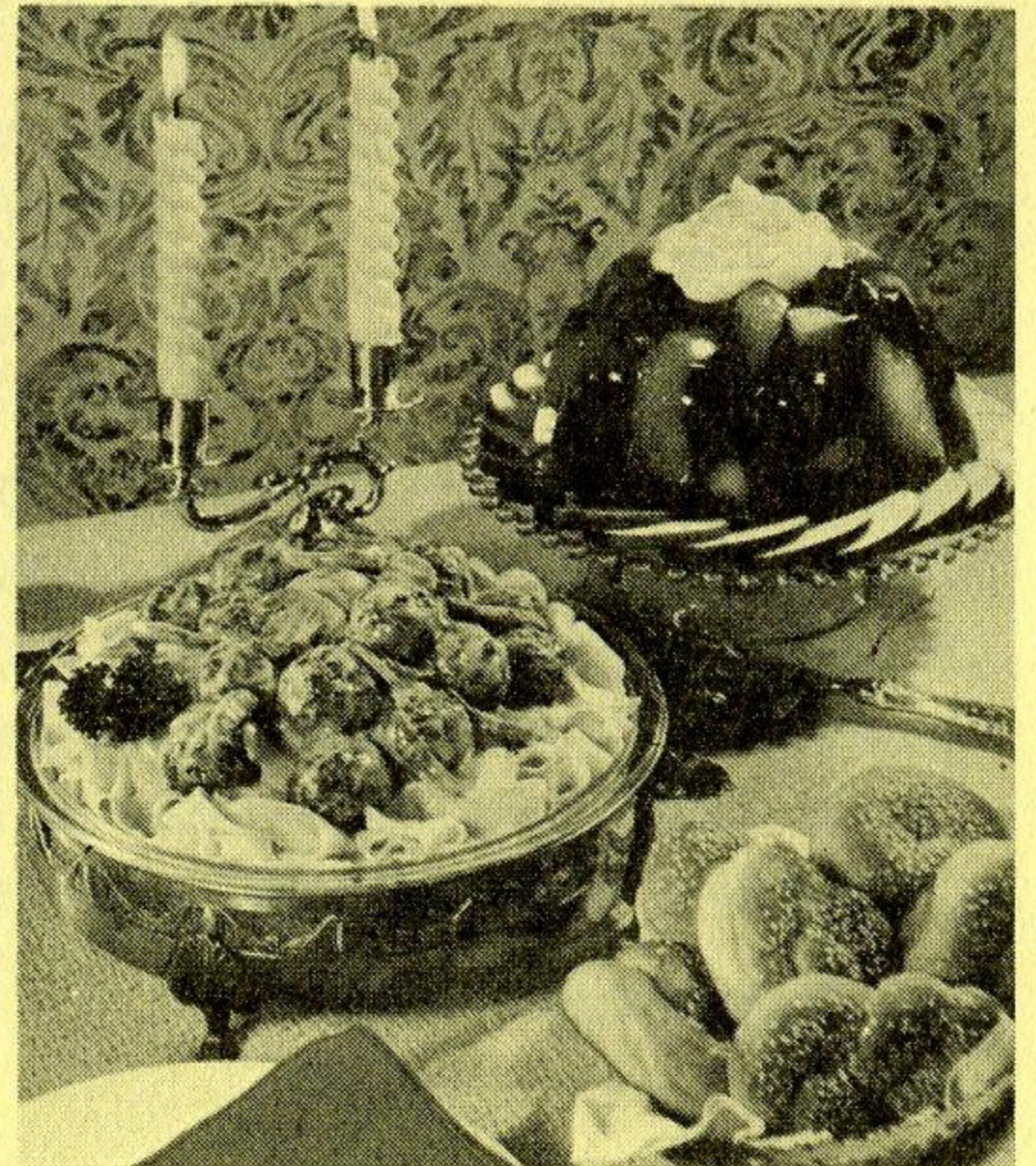
SAN FRANCISCO STROGANOFF

1½ lbs. ground beef
2 tablespoons Parkay
Margarine
1 cup sliced onion
½ cup Miracle Whip
Salad Dressing
1 pkg. Kraft Sour Cream
Sauce Mix

1 beef bouillon cube
1½ cups boiling water
¼ lb. fresh mushrooms,
sliced
¼ teaspoon pepper
Hot cooked noodles

Shape meat in balls; brown in margarine. Add onions; cook until tender. Combine salad dressing and sauce mix; gradually add bouillon cube dissolved in boiling water, mixing until well blended. Pour sauce over meat balls. Add mushrooms and pepper. Cover and simmer 20 minutes, stirring occasionally. Serve over noodles.

4 to 6 servings



GRILLED CHEESE DOGS

Sliced white bread
Kraft American Slices
Pasteurized Process Cheese

Frankfurters, sliced
lengthwise
Catsup
Soft Parkay Margarine

For each sandwich, cover slice of bread with cheese slice; spread with catsup. Top with frankfurter slices and second slice of cheese and bread. Spread bread with margarine; grill on both sides until lightly browned.

BACON FONDUE DIP

1 5-oz. jar Kraft Bacon
Pasteurized Process
Cheese Spread

2 tablespoons milk
French bread, cut in cubes
Corn chips

Heat cheese spread and milk in saucepan over low heat until cheese spread melts, mixing until well blended. Serve warm with bread cubes and chips.

Makes ¾ cup

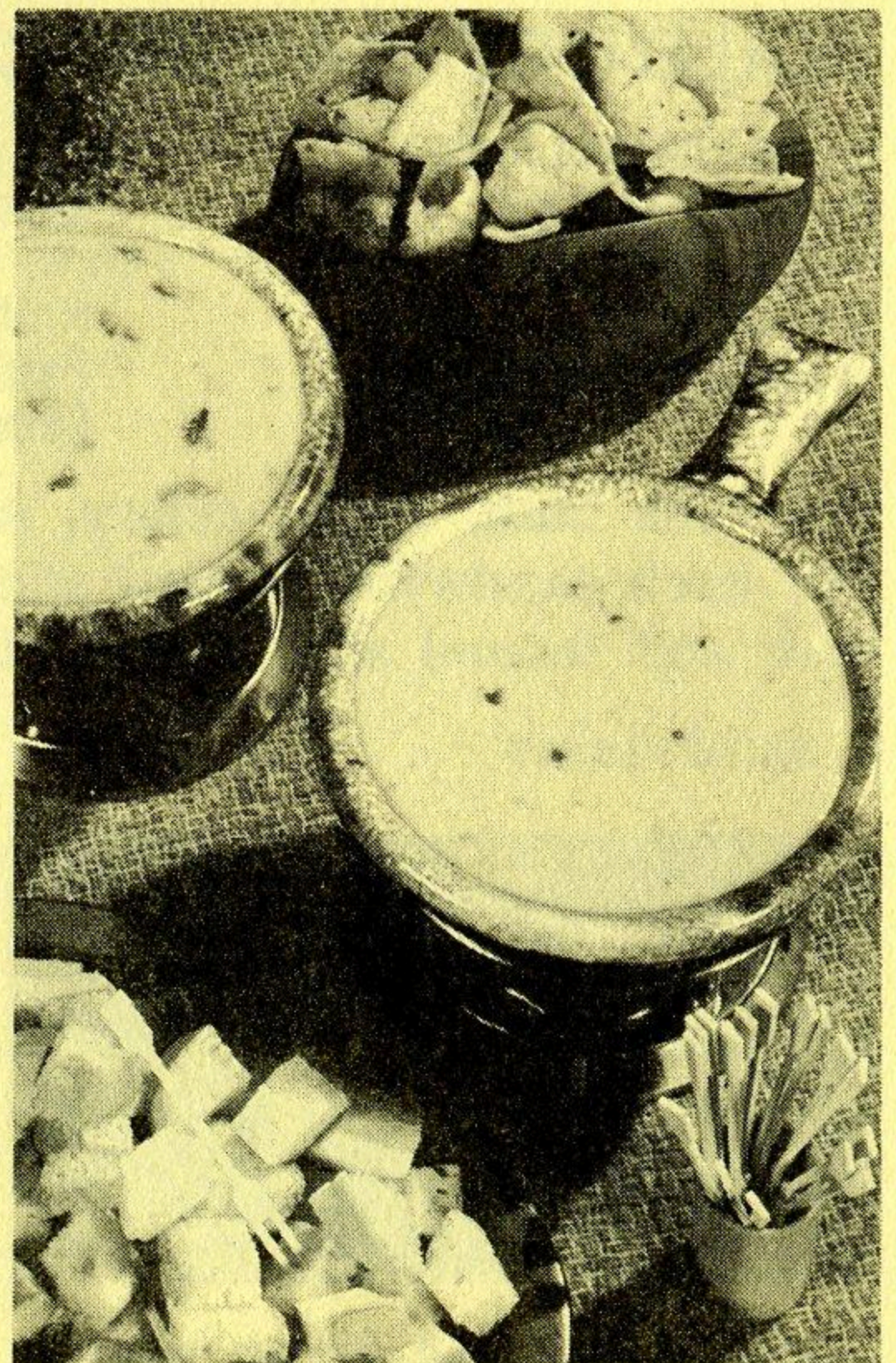
CHEESE WARM UP

1 5-oz. jar Old English
Pasteurized Process
Cheese Spread, Sharp
2 tablespoons milk

2 tablespoons chopped
pimiento
French bread, cut in cubes
Corn chips

Heat cheese spread, milk and pimiento in saucepan over low heat until cheese spread melts, mixing until well blended. Serve warm with bread cubes and chips.

Makes ¾ cup





BREAKFAST BACON BREAD

Sliced white bread, toasted
Kraft Whipped Cream Cheese

Bacon, cooked, crumbled

Spread toast with whipped cream cheese; sprinkle with bacon. Broil until cheese is bubbly.

TOASTY BREAKFAST TREATS

Sliced raisin bread, toasted
Kraft Whipped Cream Cheese
Chopped nuts

Sugar
Cinnamon

Spread toast with whipped cream cheese. Sprinkle with nuts, sugar and cinnamon. Broil until cheese is bubbly.

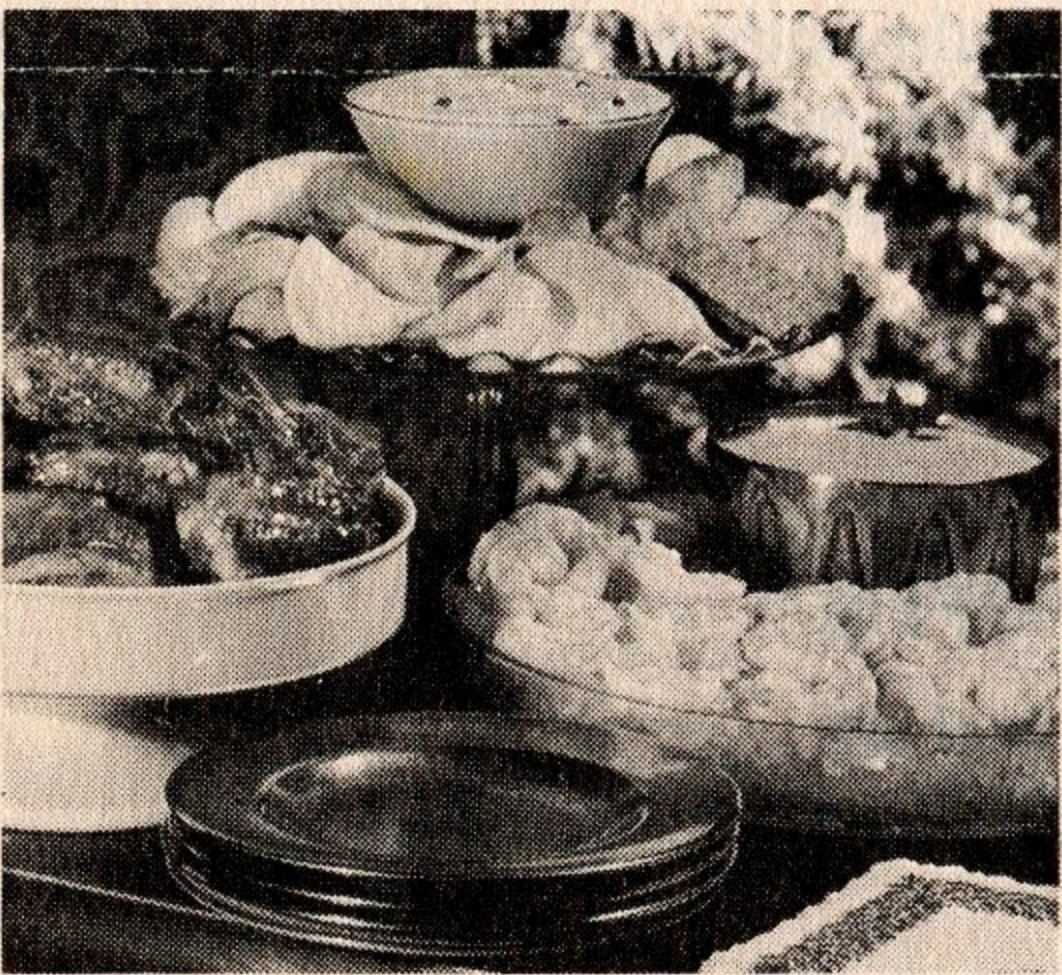
TURKEY AND BROCCOLI BAKE

$\frac{1}{4}$ cup Parkay Margarine
 $\frac{1}{4}$ cup flour
1 cup milk
 $\frac{1}{2}$ lb. Velveeta Pasteurized Process
Cheese Spread, cubed

1 10-oz. pkg. frozen broccoli
spears, cooked
Sliced cooked turkey

Make a cream sauce with margarine, flour and milk. Add Velveeta; stir until melted. Layer broccoli, turkey and sauce in a baking dish. Bake at 350°, 25 minutes.

6 servings



CATALINA DIP

1 cup dairy sour cream
 $\frac{1}{3}$ cup Catalina Brand French
Dressing

2 tablespoons chopped
green onion

Combine sour cream, dressing and green onion; mix well. Serve with chips or crackers.

1 $\frac{1}{3}$ cups

CHINESE SPARERIBS

2 lbs. spareribs, cut in 2-inch pieces

1 cup Kraft Sweet 'n Sour Sauce and Dressing

Brown meat. Cover and simmer 30 minutes; drain. Add sauce; heat.

4 servings

BAVARIAN SLAW

$\frac{1}{2}$ cup Casino Brand French Dressing
6 cups shredded cabbage
6 Knackwurst

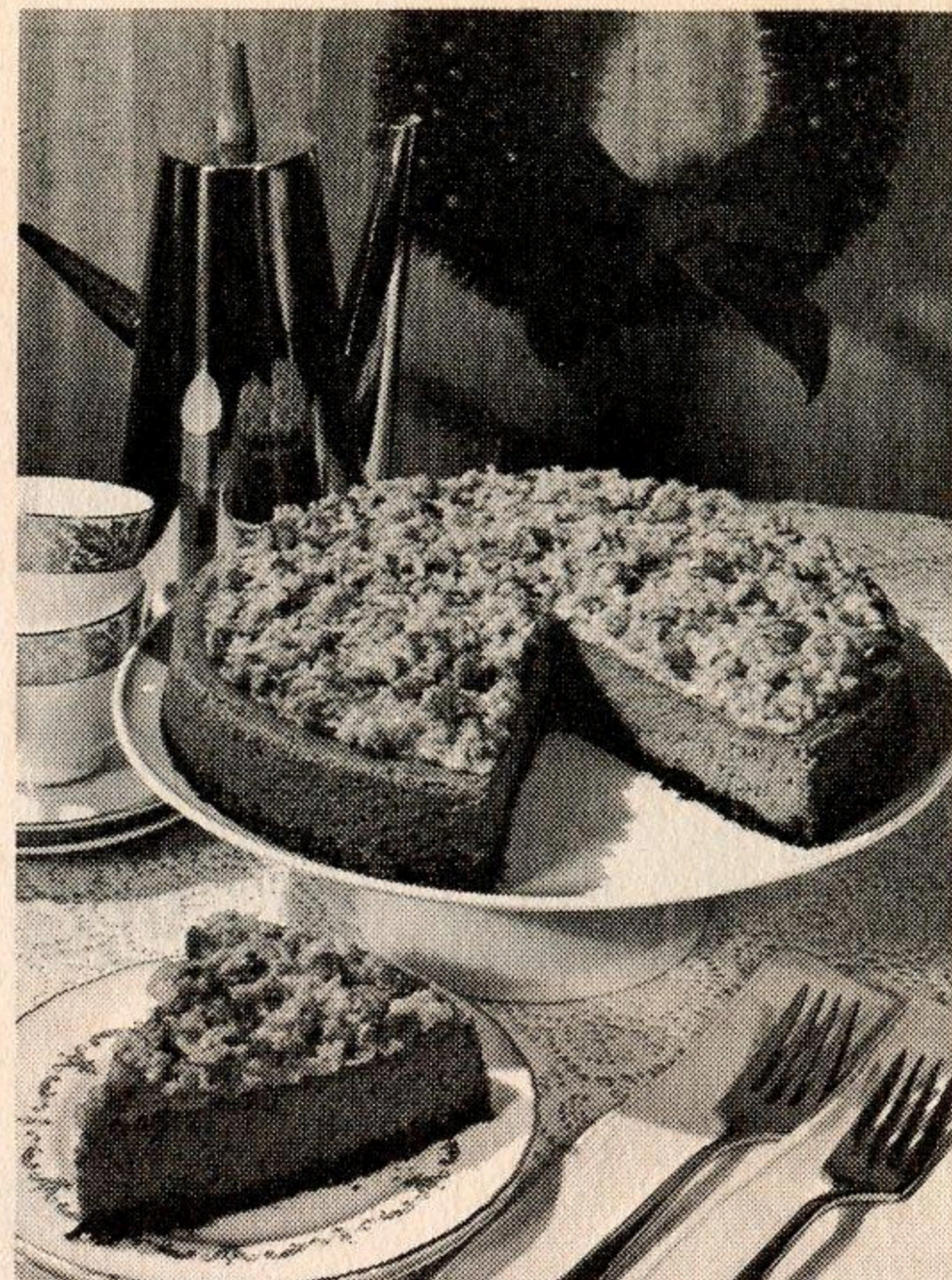
$\frac{1}{2}$ cup chopped green pepper
 $\frac{1}{2}$ teaspoon salt
Dash of pepper

Heat dressing in skillet; add remaining ingredients. Cover; simmer 10 to 12 minutes or until vegetables are crisp-tender.

6 servings

CHEESE CAKE GERMANIA

- | | |
|---|--|
| 1 cup finely crushed chocolate wafers | 3 eggs |
| 2 tablespoons sugar | * * * * |
| 3 tablespoons Parkay Margarine, melted | 2 tablespoons Parkay Margarine, melted |
| * * * * | 2 tablespoons brown sugar, packed |
| 3 8-oz. pkgs. Philadelphia Brand Cream Cheese | 1/4 cup evaporated milk |
| 3/4 cup sugar | 1 egg, beaten |
| 1/4 cup cocoa | 1/2 teaspoon vanilla |
| 2 teaspoons vanilla | 1/2 cup chopped pecans |
| | 1/2 cup flaked coconut |



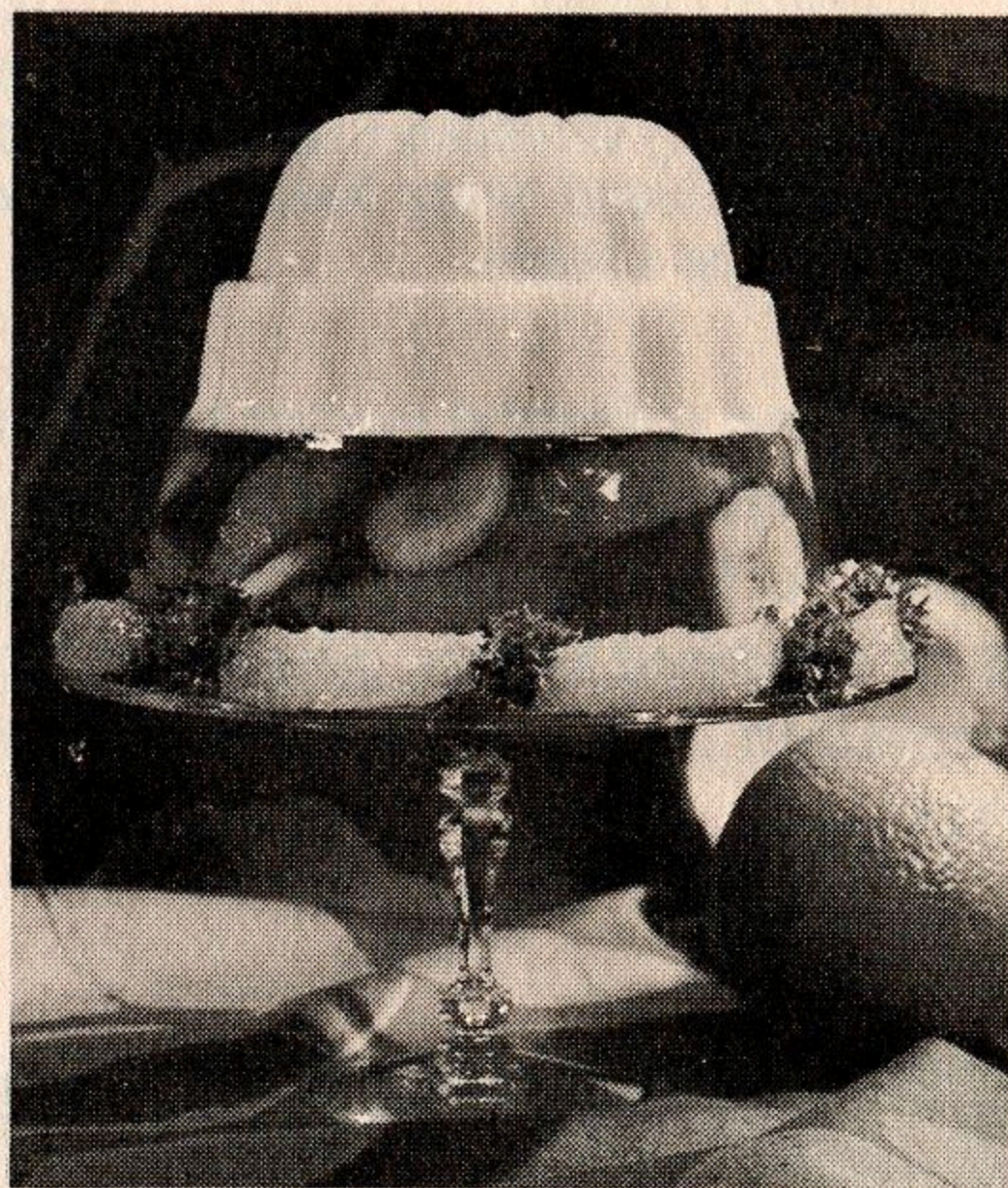
Combine crumbs, sugar and margarine. Press onto bottom of 9-inch spring pan. Bake at 325°, 10 minutes.

Combine softened cream cheese, sugar, cocoa and vanilla, mixing until well blended. Add eggs, one at a time, mixing well after each addition. Pour over crumbs. Bake at 350°, 35 minutes. Cool before removing rim of pan; chill.

Combine margarine, brown sugar, milk, egg and vanilla. Cook over low heat, stirring constantly until mixture thickens. Add nuts and coconut. Cool. Spread on cheese cake. 10 to 12 servings

MOLDED AMBROSIA

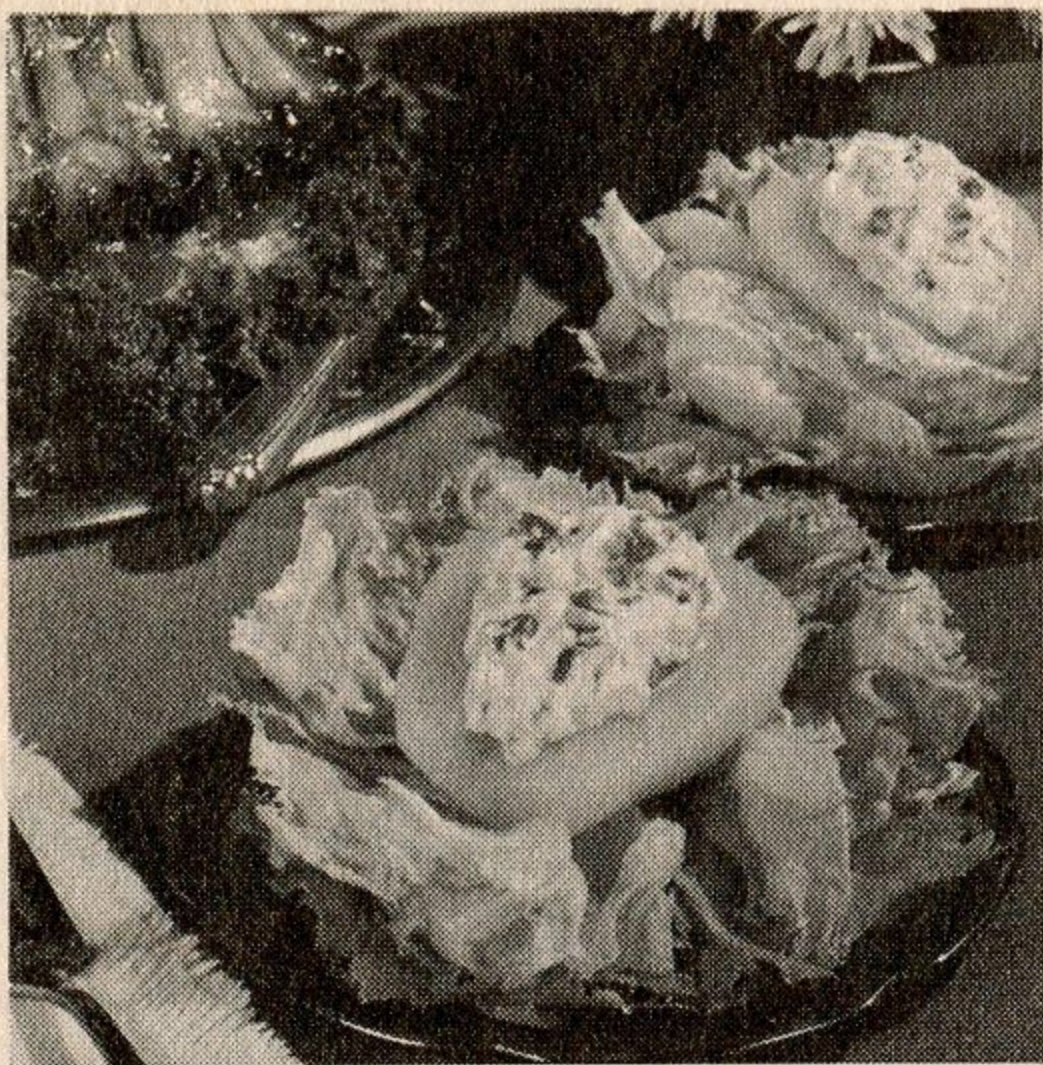
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| 1 envelope unflavored gelatin | * * * * |
| 1 cup cold water | Kraft Fresh Chilled Orange Sections |
| 1/2 cup Miracle Whip Salad Dressing | 2 3-oz. pkgs. lime flavored gelatin |
| 1 4-oz. pkg. Kraft Whipped Cream Cheese | 2 cups boiling water |
| 1/3 cup coconut | 1 cup banana slices |



Soften gelatin in cold water; stir over low heat until dissolved. Gradually add salad dressing to softened cream cheese, mixing until well blended. Stir in gelatin. Chill until slightly thickened. Fold in coconut; pour into 2-quart mold. Chill until firm.

Drain orange sections, reserving 1 cup juice. Dissolve lime gelatin in boiling water; add orange juice. Chill until slightly thickened. Fold in 1 cup orange sections and banana slices; pour over molded gelatin layer. Chill until firm; unmold on lettuce. Garnish with orange sections, if desired.

8 to 10 servings



PEAR FLUFF SALAD

$\frac{1}{3}$ cup Miracle Whip Salad Dressing
 1 4-oz. container Kraft Whipped Cream Cheese
 $\frac{1}{4}$ cup chopped maraschino cherries

$\frac{1}{4}$ cup chopped nuts
 1 1-lb. 14-oz. can Bartlett Pear Halves, drained
 Western Iceberg Lettuce

Gradually add salad dressing to whipped cream cheese, mixing until well blended. Stir in cherries and nuts; fill pear halves. Serve on lettuce.

6 to 8 servings

GRAPE SPARKLE

1 pt. 12-oz. bottle gingerale

1 1-lb. 2-oz. jar Kraft Pure Grape Jam

Combine $\frac{1}{4}$ cup gingerale and jam; mix well. Stir in remaining gingerale. Pour into glasses; top each serving with a small scoop of lemon sherbet, if desired.

1 $\frac{1}{2}$ quarts

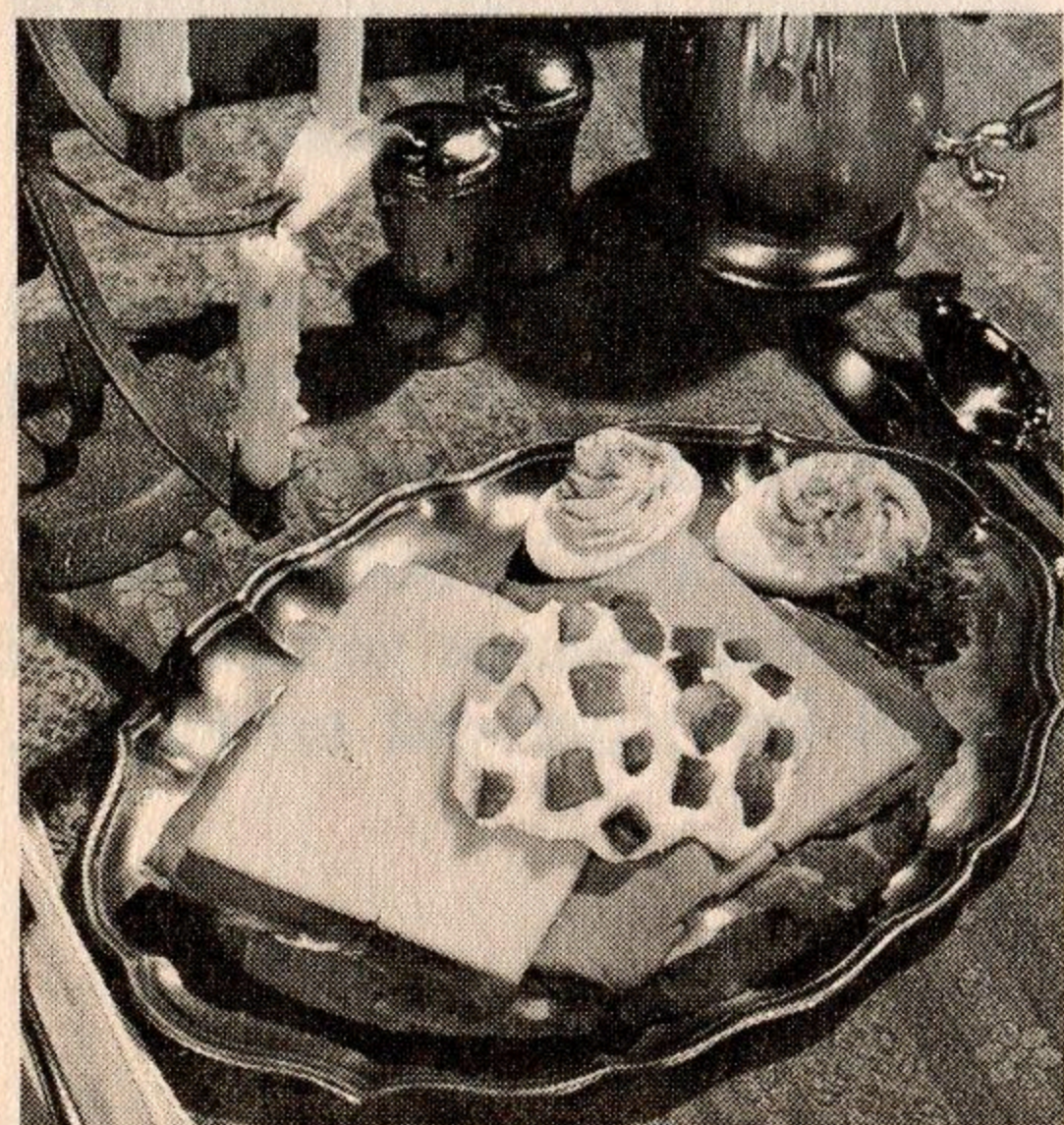
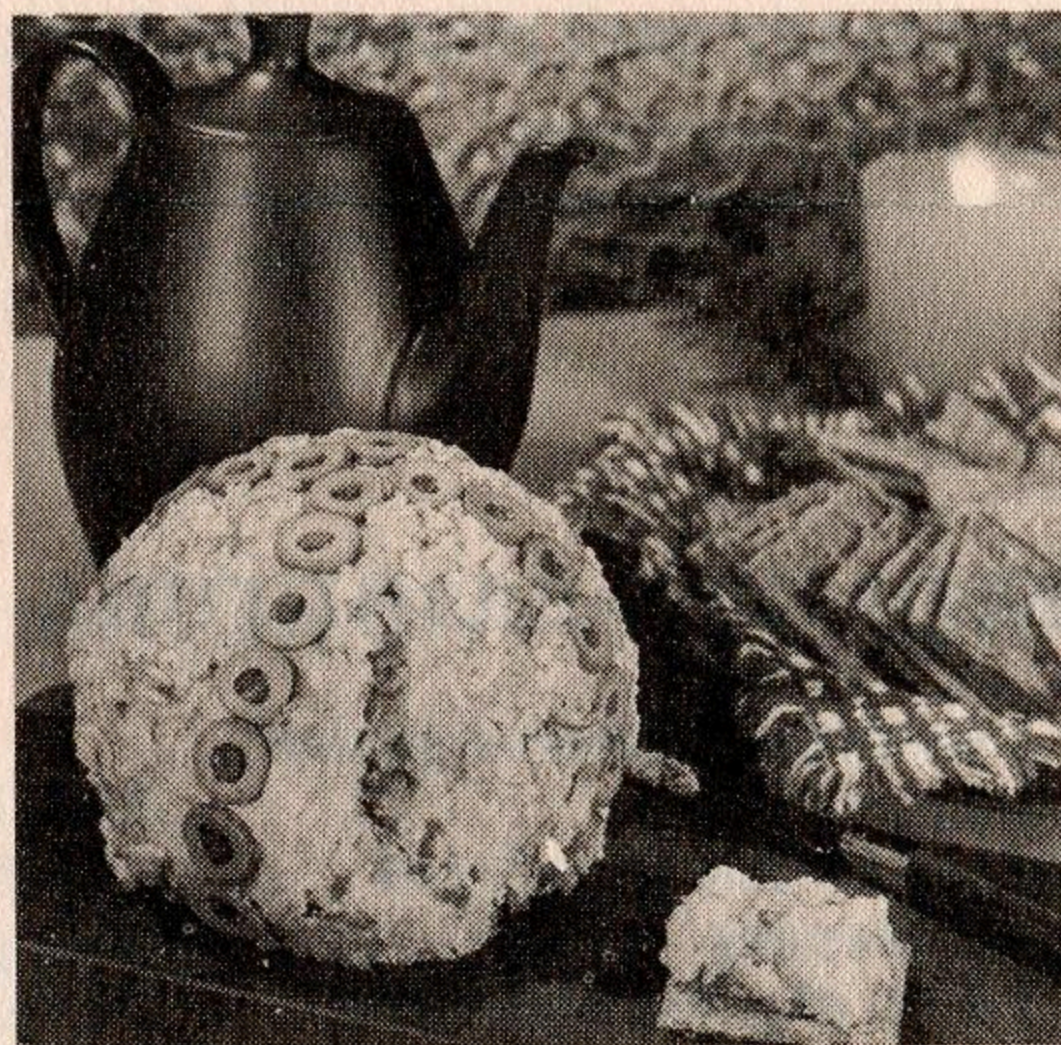
CROWN CHEESE BALL

1 8-oz. pkg. Philadelphia Brand Cream Cheese
 $\frac{1}{4}$ cup milk
 2 cups (8-oz.) shredded Cracker Barrel Brand Sharp Natural Cheddar Cheese

1 3 $\frac{1}{2}$ -oz. can French fried onions, crushed
 $\frac{1}{3}$ cup chopped stuffed olives
 Sliced olives

Combine softened cream cheese and milk, mixing until well blended. Add cheddar cheese; mix well. Reserve $\frac{1}{2}$ cup onions. Stir in remaining onions and chopped olives. Shape into ball; chill. Roll in remaining onions; garnish with sliced olives.

2 $\frac{1}{3}$ cups



FESTIVE CHEDDAR SANDWICH

1 pkg. Kraft Sour Cream Sauce Mix
 1 tablespoon Kraft Prepared Horseradish
 4 slices rye bread

Sliced roast beef
 1 8-oz. pkg. Kraft Sharp Natural Cheddar Cheese Sliced, cut in half
 $\frac{1}{2}$ cup chopped tomato
 $\frac{1}{2}$ cup chopped green pepper

Prepare sour cream sauce mix as directed on package; stir in horseradish. For each sandwich, spread slice of bread with sauce; cover with meat and cheese. Top with additional sauce and vegetables.

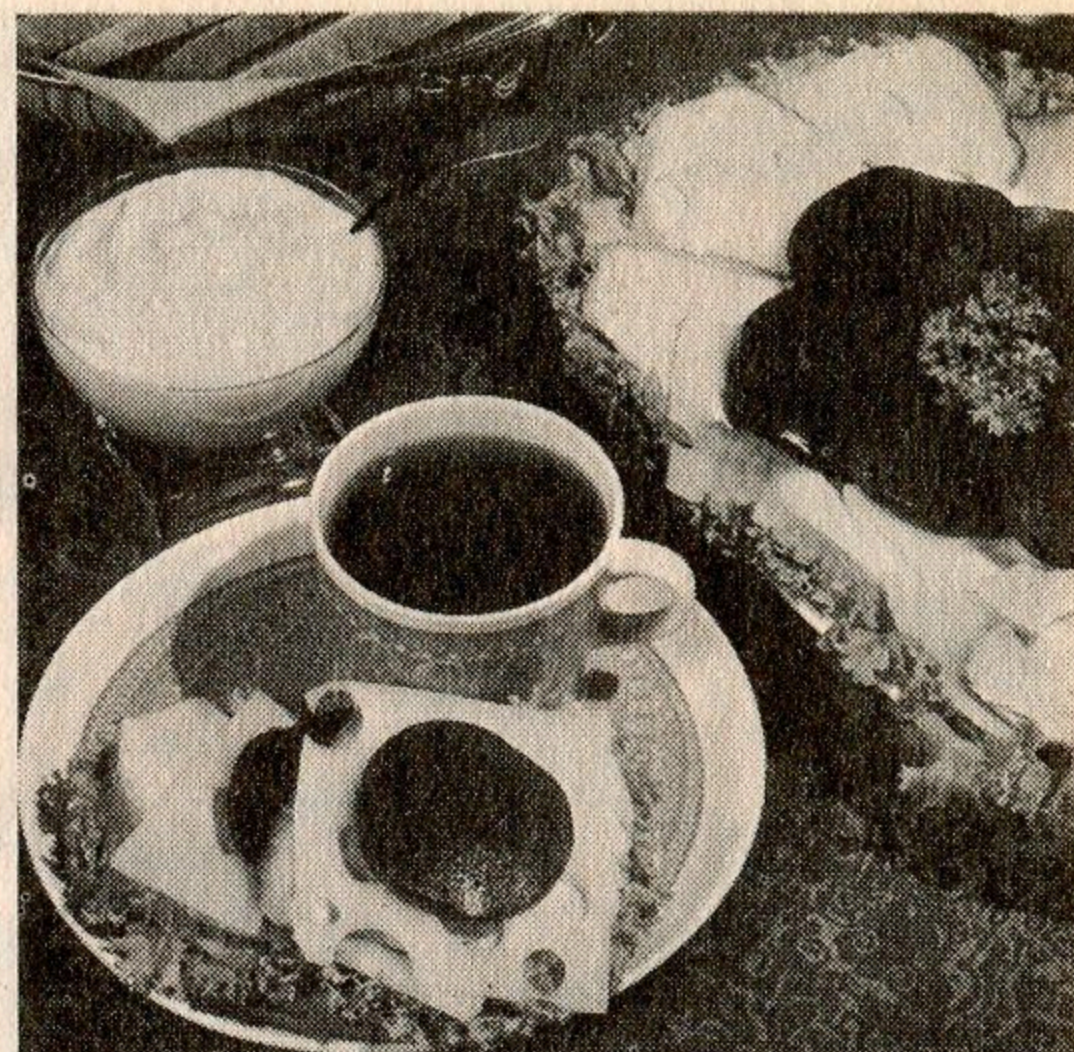
4 sandwiches

HOLIDAY SANDWICH TRAY

Sliced Italian bread
Kraft Mayonnaise
Lettuce

Sliced cooked turkey
Kraft Natural Swiss Cheese Sliced
Jellied cranberry sauce, sliced

For each sandwich, spread bread with mayonnaise; cover with lettuce and alternate slices of turkey, cheese and cranberry sauce.



HOT CRABMEAT PUFFS

1 8-oz. pkg. Philadelphia Brand Cream Cheese	Dash of pepper
1 tablespoon milk	1½ cups (6½-oz. can) drained flaked crabmeat
½ teaspoon Kraft Cream Style Prepared Horseradish	⅓ cup slivered almonds, toasted
¼ teaspoon salt	2 tablespoons finely chopped onions
	48 Miniature Cream Puffs

Combine softened cream cheese, milk, horseradish, salt and pepper; mix until well blended. Stir in crabmeat, almonds and onions. Cut tops from miniature cream puffs; fill with crab mixture. Replace tops. Heat at 375°, 5 minutes or until warm.

48 crabmeat puffs

MINIATURE CREAM PUFFS

½ cup water
⅓ cup Parkay Margarine
⅔ cup flour

Dash of salt
2 eggs

Combine water and margarine in saucepan; bring to a boil. Add flour and salt; stir vigorously over low heat until mixture forms a ball. Remove from heat; add eggs, one at a time, beating until smooth after each addition. Place ½ teaspoonfuls on ungreased baking sheets. Bake at 400°, 30 minutes.

HOT BEEF DIP

¼ cup chopped onion
1 tablespoon Parkay Margarine
1 cup milk
1 8-oz. pkg. Philadelphia Brand Cream Cheese, cubed

1 cup (2½-oz. jar) chopped dried beef
½ cup (3-oz. can) sliced mushrooms, drained
¼ cup Kraft Grated Parmesan Cheese
2 tablespoons chopped parsley
French bread, cut in cubes

Cook onion in margarine until tender. Stir in milk and cream cheese, mixing until well blended. Add remaining ingredients except bread. Serve hot with bread cube dippers.
2 cups



FESTIVE COOKIES

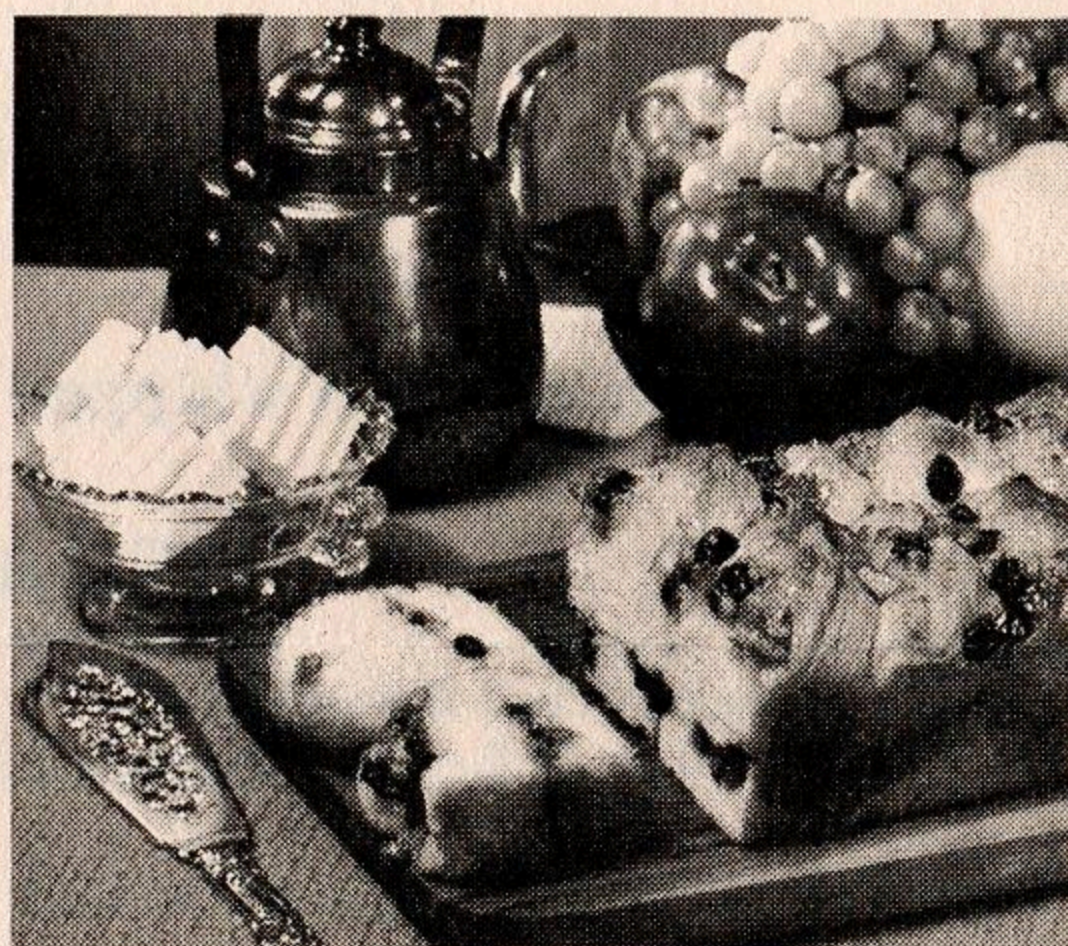
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|---|---|
| 1 cup Parkay Margarine | 2 teaspoons baking powder |
| 1 8-oz. pkg. Philadelphia
Brand Cream Cheese | $\frac{1}{4}$ teaspoon salt |
| 2 tablespoons sugar | Kraft Pure Seedless Blackberry
Preserves |
| 2 cups flour | Confectioners' sugar |

Thoroughly blend margarine, softened cream cheese and sugar. Add flour, baking powder and salt; mix well. Knead to form stiff dough; roll to $\frac{1}{4}$ -inch thickness. Cut in 2-inch squares. Place $\frac{1}{2}$ teaspoon preserves in center; pinch opposite corners together. Place on ungreased baking sheets. Bake at 350°, 20 minutes or until lightly browned. Sprinkle with confectioners' sugar.

5 dozen cookies

HOSTESS BRUNCH LOAF

- | | |
|--|---|
| 2 $9\frac{1}{2}$ -oz. cans Pillsbury
Refrigerated Hungry
Jack Buttermilk
Flaky Biscuits | $\frac{1}{2}$ cup Kraft Pure Peach or Apricot
Preserves or Orange Marmalade
$\frac{1}{3}$ cup chopped pecans
$\frac{1}{3}$ cup raisins |
|--|---|



Separate biscuits into 20 biscuits. Combine preserves, nuts and raisins. Place 8 biscuits in bottom of greased 9 x 5 x 3-inch loaf pan. Top with half of preserve mixture. Overlap remaining 12 biscuits to cover top. Spoon on remaining preserve mixture. Bake at 375°, 35 to 40 minutes or until done.



PEPPERMINT FUDGE PIE

- | | |
|--|---|
| 24 cream-filled chocolate
cookies, finely crushed | $\frac{1}{2}$ cup milk |
| $\frac{1}{4}$ cup Parkay Margarine,
melted | 1 cup heavy cream, whipped |
| 4 cups Kraft Miniature
Marshmallows | $\frac{1}{2}$ cup crushed peppermint
stick candy |

Combine cookie crumbs and margarine. Press into 9-inch pie plate; chill. Melt 3 cups marshmallows with milk in double boiler; stir until smooth. Chill until slightly thickened; mix until well blended. Fold in whipped cream, 1 cup marshmallows and candy; pour into crust. Chill until firm.

8 servings

STRAWBERRY RIBBON TORTE

Pound cake
Kraft Pure Strawberry Preserves

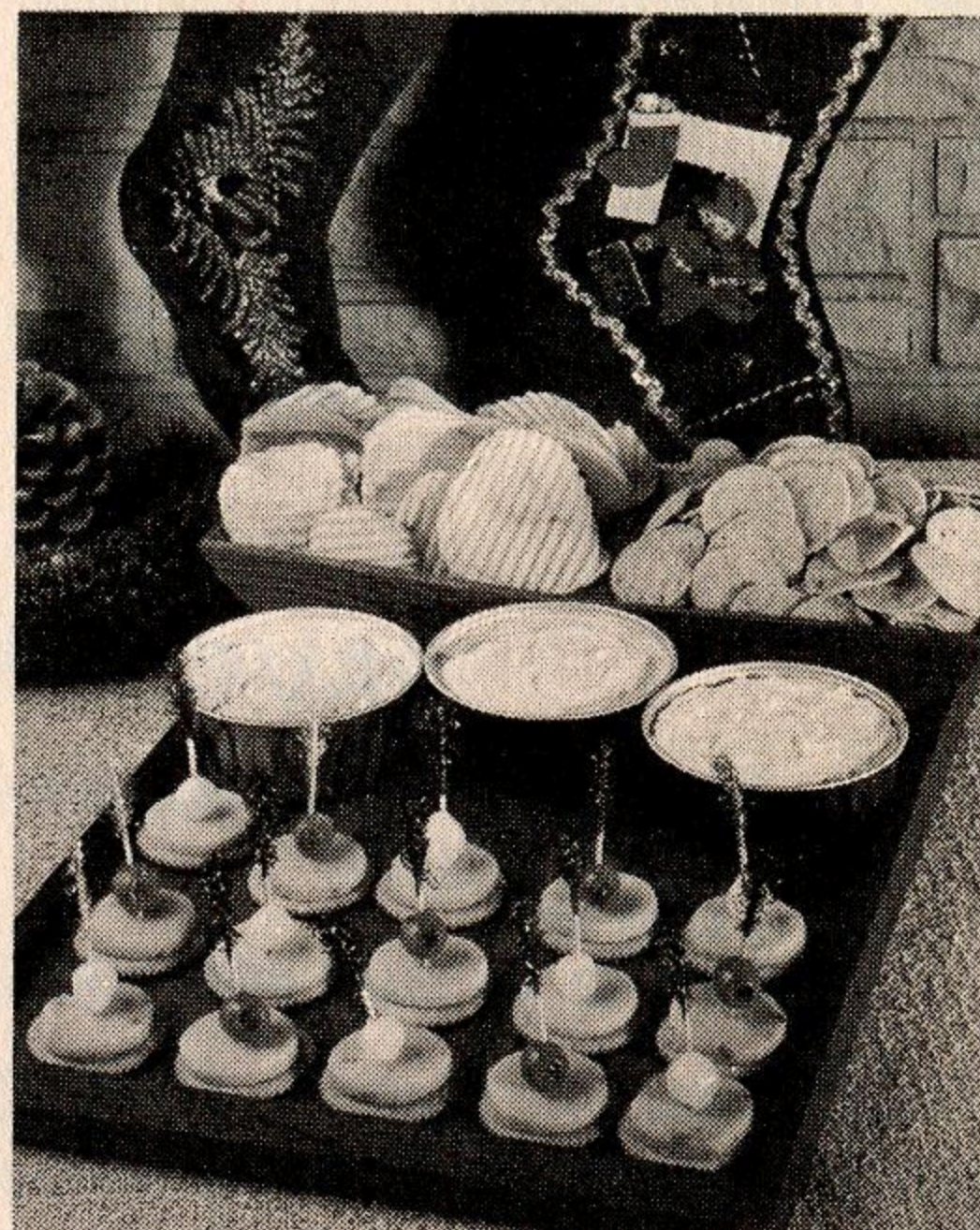
Whipped cream

Split pound cake horizontally into 4 layers. Spread preserves between layers and on top. Garnish top with whipped cream.

VARIETY TRAY

Kraft Ready to serve Clam Dip
Kraft Ready to serve Dill Pickle Dip
Kraft Ready to serve Blue Cheese Dip
Kraft Pepper Jalapeno Pasteurized Process Cheese Food, link, sliced
Smokelle Pasteurized Process Cheese Food, link, sliced

Kraft Bacon Pasteurized Process Cheese Food, link, sliced
Crackers
Stuffed olives
Cocktail onions
Potato chips
Corn chips



Arrange dips on serving tray. Place link slices on crackers; garnish with olives and onions. Serve with potato chips and corn chips.

PARTY STARTERS

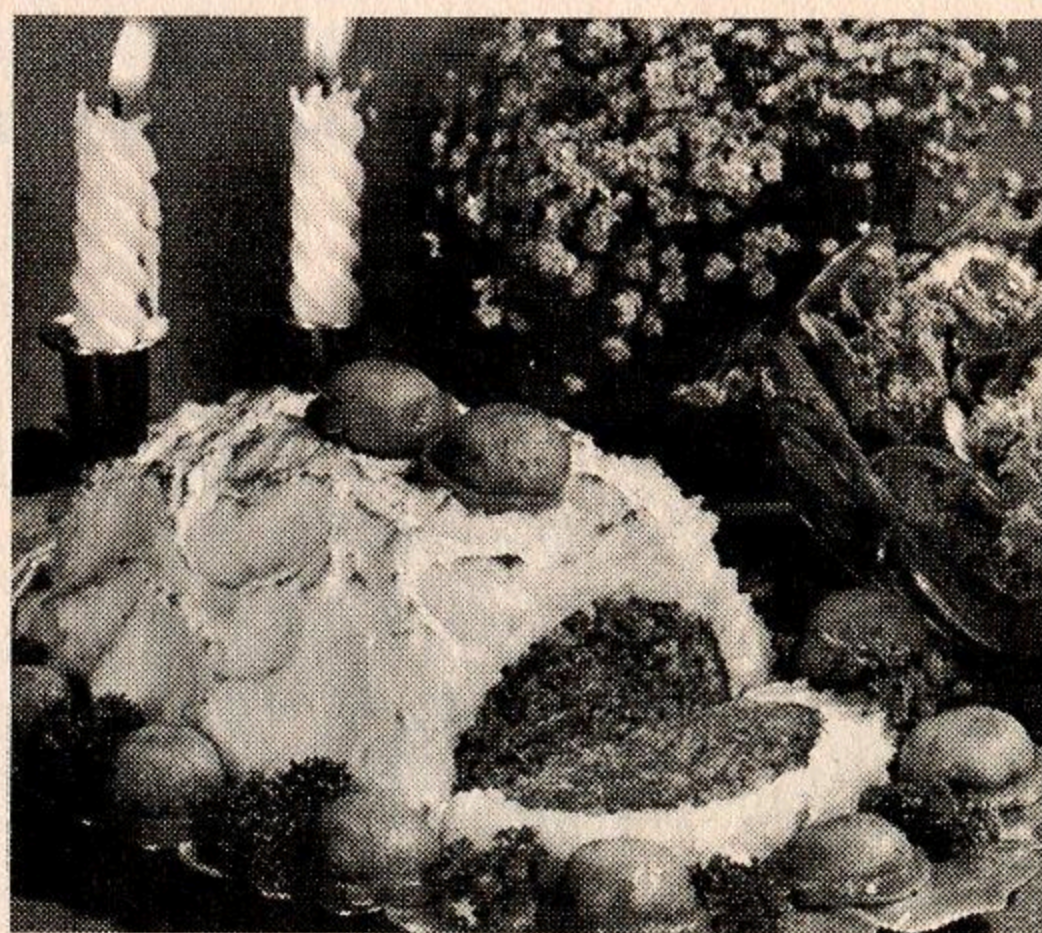
Celery sticks
Kraft Whipped Cream Cheese with Chives

Sliced boiled ham
Kraft Whipped Cream Cheese with Pimento

Fill celery sticks with whipped cream cheese with chives. Spread ham slices with whipped cream cheese with pimento; roll. Cut in 1½-inch pieces. Arrange on a tray.

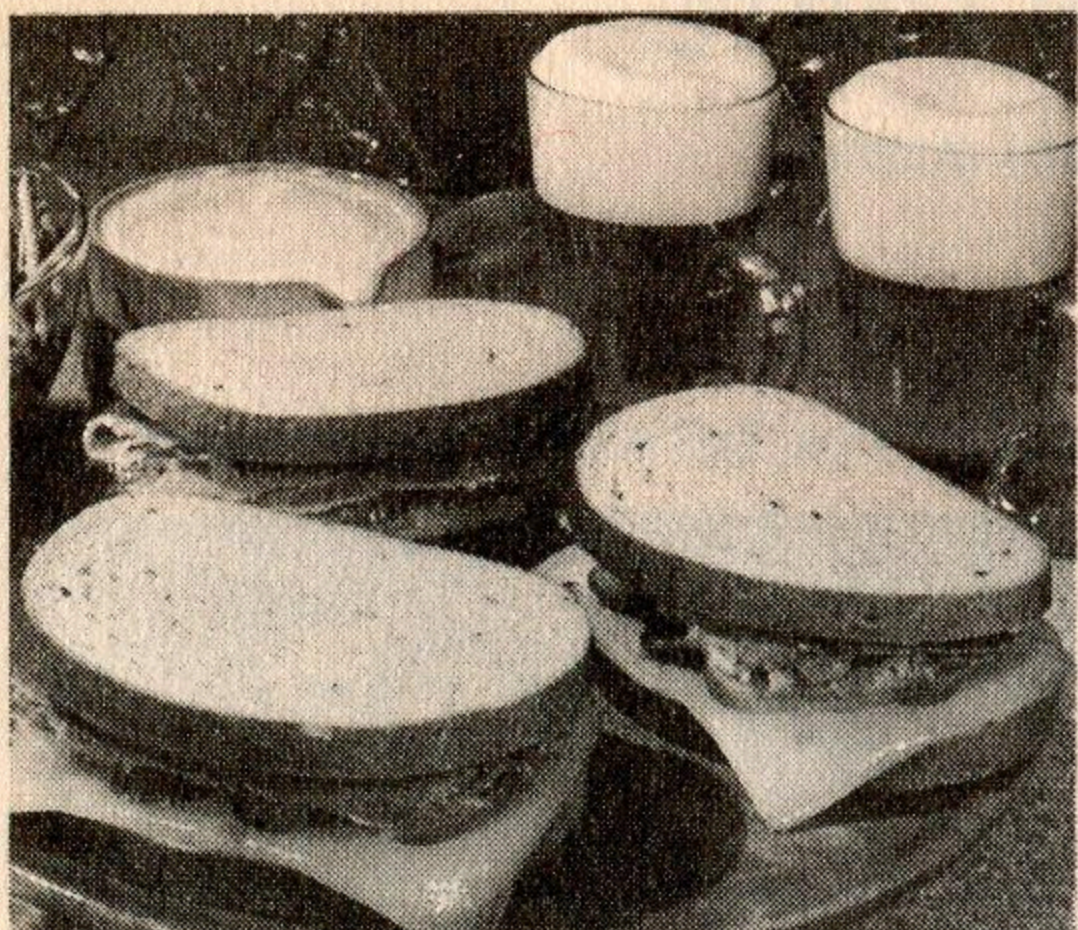
SAVORY-FROSTED MEAT LOAF

2 lbs. ground beef	* * *
½ cup Kraft French Dressing	2 cups hot mashed potatoes
½ cup dry bread crumbs	1 egg, beaten
½ cup chopped onion	½ cup Miracle Whip
2 eggs, beaten	Salad Dressing
1 teaspoon salt	Broiled mushrooms
¼ teaspoon pepper	Pimiento strips
	Parsley



Combine meat, French dressing, crumbs, onion, eggs, salt and pepper. Shape into oval loaf in shallow baking dish; bake at 350°, 1 hour. Place on baking sheet or heat-proof platter. Combine potatoes, beaten egg and salad dressing; frost loaf. Broil until lightly browned; garnish with mushrooms, pimiento and parsley.

8 servings



DILLY REUBEN

Sliced Russian rye bread
Mustard Sauce
Kraft Natural Swiss Cheese, sliced

Dill pickles, thinly sliced
lengthwise
Sliced corned beef

For each sandwich spread slice of bread with Mustard Sauce. Top with cheese, pickle and corned beef. Cover with second slice of bread spread with Mustard Sauce. Wrap in foil. Bake at 350°, 20 minutes.

Mustard Sauce: Combine $\frac{1}{2}$ cup Kraft Mayonnaise and 1 tablespoon Kraft Prepared Mustard; mix well. $\frac{1}{2}$ cup.

SAUCY DRIED BEEF SANDWICH

3 tablespoons Parkay Margarine
3 tablespoons flour
 $1\frac{1}{2}$ cups milk
1 $2\frac{1}{2}$ -oz. jar sliced dried beef

1 cup pineapple tidbits
8 slices white bread, toasted
8 slices Kraft American Slices
Pasteurized Process Cheese

Melt margarine; blend in flour. Gradually add milk; cook over low heat, stirring constantly until thickened and smooth. Add dried beef and pineapple. Cover toast with cheese; broil until cheese begins to melt. Top with sauce.

8 servings

PARADISE PUMPKIN PIE

1 8-oz. pkg. Philadelphia Brand
Cream Cheese
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon vanilla
1 egg

$\frac{1}{2}$ cup sugar
1 teaspoon cinamon
 $\frac{1}{4}$ teaspoon ginger
 $\frac{1}{4}$ teaspoon nutmeg
Dash of salt
1 cup evaporated milk
2 eggs, slightly beaten

* * *
1 9-inch unbaked pastry shell with high edge
 $1\frac{1}{4}$ cups canned or cooked pumpkin

Combine softened cream cheese, sugar and vanilla, mixing until well blended. Add egg; mix well. Cover bottom of pastry shell.

Combine remaining ingredients; mix well. Carefully pour over cream cheese mixture. Bake at 350°, 65 to 70 minutes or until done. Cool. Brush with maple syrup and garnish with nuts, if desired.



SURPRISE CHICKEN SALAD SANDWICH

$1\frac{1}{2}$ cups chopped
cooked chicken
 $\frac{1}{3}$ cup diced celery
 $\frac{1}{3}$ cup applesauce
Miracle Whip Salad
Dressing

12 slices white bread, toasted
Lettuce
6 Kraft American Slices
Pasteurized Process Cheese

Combine chicken, celery, applesauce and enough salad dressing to moisten; mix lightly. For each sandwich, cover one slice of toast with lettuce, chicken mixture and slice of cheese. Top with second slice of toast.

6 sandwiches

SNOW CAPPED CRISP

1 1-lb. jar Kraft Fruit Salad, drained
2 cups (1-lb. can) apricot halves, drained
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup brown sugar, packed
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ cup Parkay Margarine
 $\frac{1}{2}$ cup chopped walnuts
Kraft Whipped Cream Cheese

Combine fruit salad, apricots and nutmeg in a 10 x 6-inch baking dish. Blend flour, sugar and salt; cut in margarine until mixture resembles coarse crumbs. Stir in nuts; sprinkle over fruit. Bake at 400°, 15 minutes. Serve warm topped with whipped cream cheese.

8 servings

CREAMY TOPPED TARTS

Mincemeat or cherry tarts Kraft Whipped Cream Cheese

Top tarts with whipped cream cheese.



LOFTY TOPPED PUMPKIN PIE

1 baked pumpkin pie

Kraft Whipped Cream Cheese

Top pumpkin pie with whipped cream cheese.

SESAME SEED ROUNDS

$\frac{1}{4}$ cup Parkay Margarine
 $\frac{1}{4}$ cup Kraft Grated Parmesan Cheese

2 tablespoons toasted sesame seeds
18 2-inch bread rounds

Combine margarine, cheese and sesame seeds; mix until well blended. Spread on bread rounds. Bake at 325°, 15 minutes.

18 appetizers

RUM HARD SAUCE

$\frac{1}{3}$ cup (1 stick) Miracle Brand
Margarine
1 teaspoon rum flavoring

Dash of salt
2 cups sifted confectioners' sugar
2 tablespoons milk

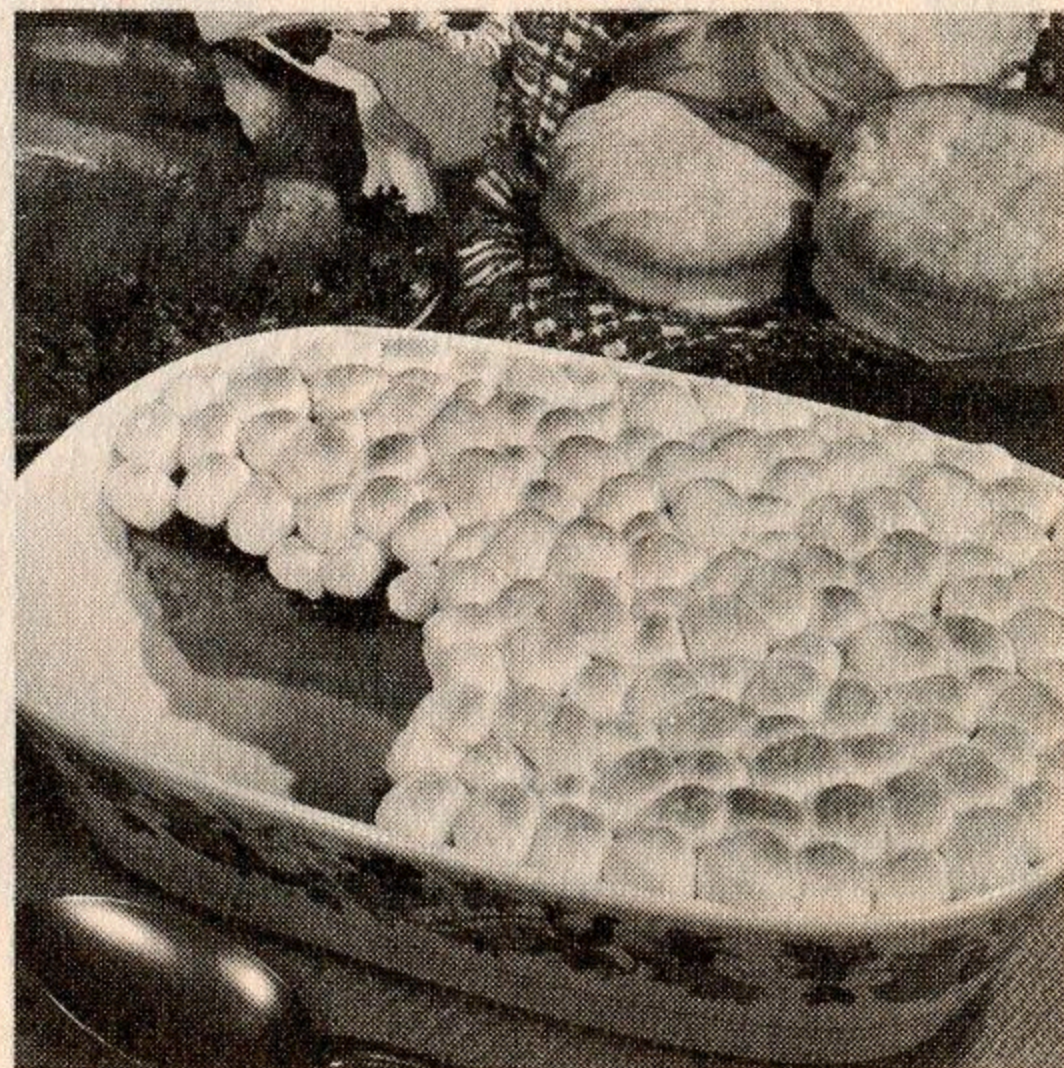
Cream margarine; blend in rum flavoring and salt. Add sugar alternately with milk, beating until light and fluffy. Serve with heated date-nut bread or plum pudding.

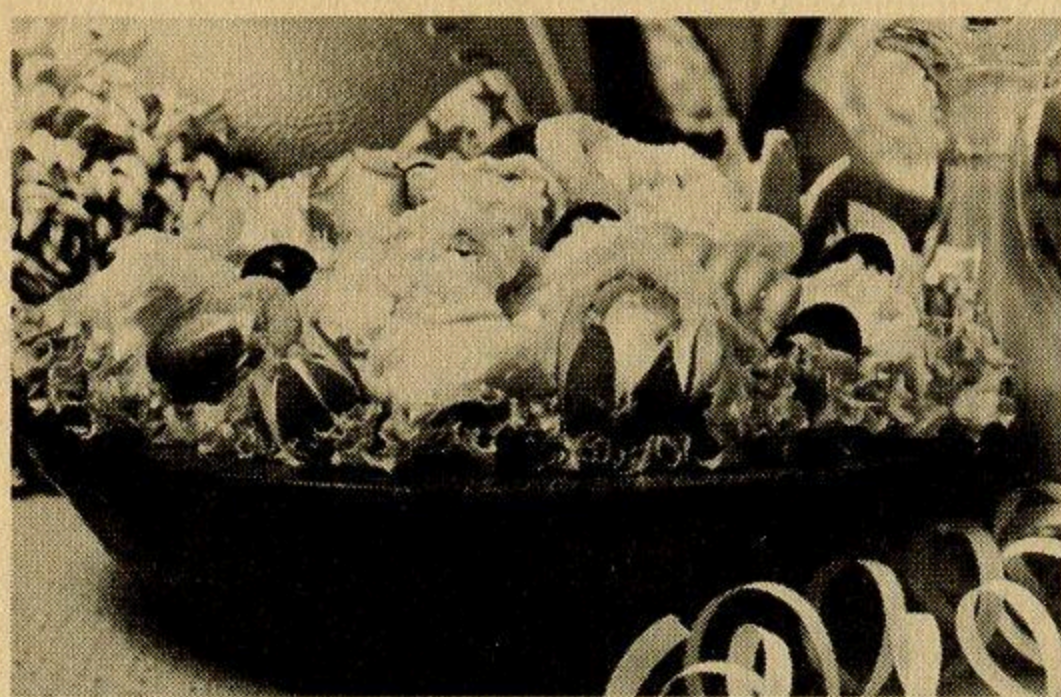
1½ cups

CRAN-MALLOW SWEET POTATOES

4 cups hot mashed sweet potatoes
 $\frac{1}{4}$ cup Parkay Margarine
 $\frac{1}{4}$ cup orange juice
 $\frac{1}{2}$ teaspoon salt
Kraft Miniature Marshmallows
1 1-lb. can whole berry cranberry sauce

Combine sweet potatoes, margarine, orange juice and salt; whip in 1 cup marshmallows. Place in 1½-quart casserole. Spoon cranberry sauce over top. Bake at 350°, 30 minutes. Cover with marshmallows; return to oven until marshmallows are lightly browned.





CHEERLEADER'S SALAD

Lettuce
Carrot sticks
Radish roses

Pitted ripe olives
French fried onion rings
Kraft French Dressing

Cut head lettuce in 2-inch chunks into a lettuce-lined bowl. Add carrots, radishes, olives and onion rings; toss lightly. Serve with dressing.

OLYMPIA SALAD

1 1-lb. can pear halves,
drained, cubed
 $\frac{1}{2}$ cup sliced celery
 $\frac{1}{4}$ cup raisins

Roka Brand Blue Cheese Dressing
2 apples, cut in slices, cored
Lettuce

Combine pears, celery, raisins and enough dressing to moisten; toss lightly. Arrange apple slices on lettuce; top with pear salad.

4 to 6 servings

PRINCESS BROWNIES

1 pkg. family size brownie mix
1 8-oz. pkg. Philadelphia Brand
Cream Cheese

$\frac{1}{3}$ cup sugar
 $\frac{1}{2}$ teaspoon vanilla
1 egg

Prepare brownie mix as directed on the package. Combine softened cream cheese and sugar; mix until well blended. Stir in vanilla and egg. Spread half of brownie batter into a greased 13 x 9-inch pan; cover with cream cheese mixture and spoon on remaining brownie batter. Bake at 350°, 35 to 40 minutes.

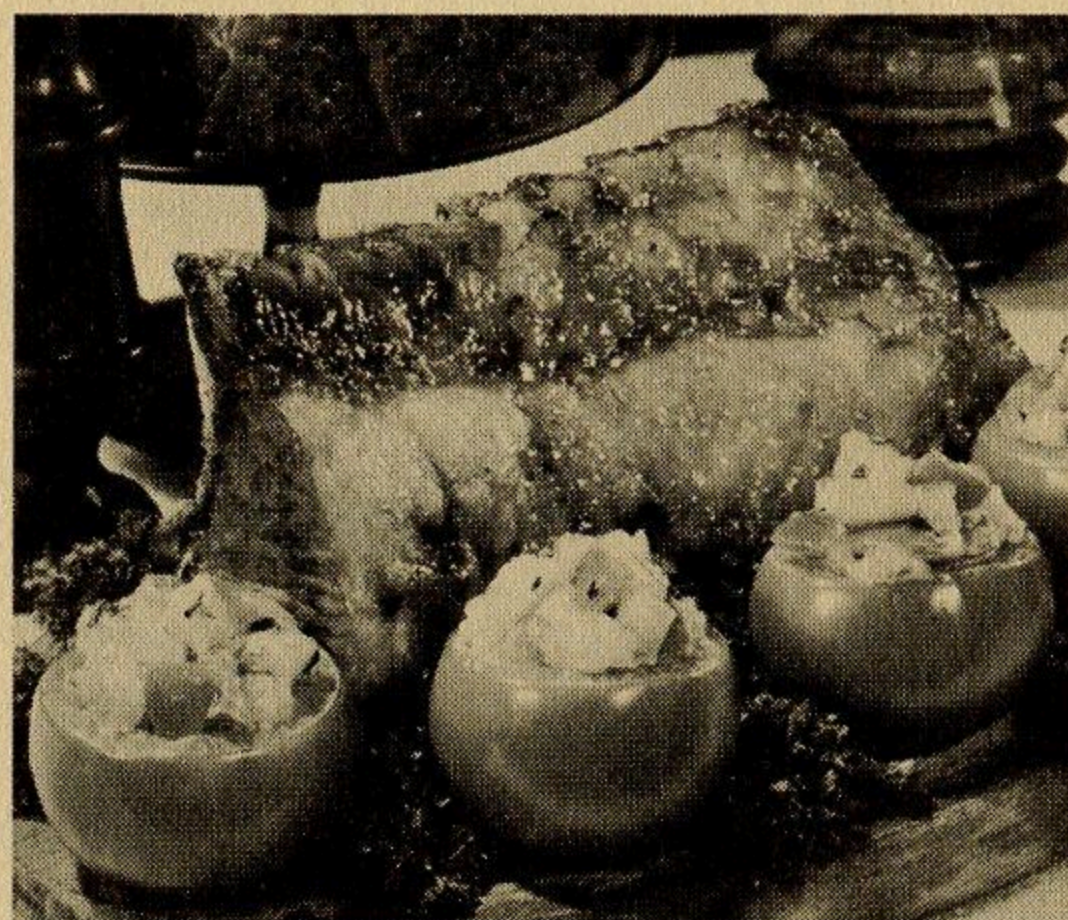
4 dozen bars

STUFFED TOMATO BAKE

4 medium sized
tomatoes
2 cups fresh bread
cubes, toasted

$\frac{1}{2}$ cup Miracle Whip
Salad Dressing
 $\frac{1}{2}$ teaspoon basil

Cut a slice from stem end of tomatoes. Scoop out centers; chop and combine with bread cubes, salad dressing and basil. Toss lightly. Fill tomato shells with mixture and place in a shallow baking dish. Bake at 375°, 20 minutes.
4 servings



STELLAR SALAD

1 10-oz. pkg. frozen peas,
cooked, chilled
1 7-oz. pkg. elbow macaroni,
cooked, chilled
 $\frac{1}{2}$ cup sliced radishes
 $\frac{1}{4}$ cup finely chopped onion

Kraft Green Goddess Dressing
Salt and pepper
 $\frac{1}{2}$ lb. boiled or baked ham, cut
in strips
Tomato wedges

Combine peas, macaroni, radishes, onion and enough dressing to moisten; toss lightly. Season to taste. Top with ham and tomatoes. Chill. Serve with additional dressing.

8 servings

TAHITIAN TIDBITS

1 5½-oz. pkg. cocktail frankfurters
1 13½-oz. can pineapple
chunks, drained

1 cup bite-size squares green pepper
1 cup Kraft Sweet 'n Sour Sauce
and Dressing

Place frankfurters, pineapple and green pepper in skillet. Add dressing. Cover and simmer 15 minutes. Serve as an appetizer with cocktail picks.

CHEDDAR-FILLED BEEF ROLLS

1 cup (4 ozs.) shredded Cracker
Barrel Brand Sharp Natural
Cheddar Cheese
½ cup dry bread crumbs
¼ cup chopped green pepper

2 tablespoons Kraft Barbecue
Sauce
1 egg, beaten
2 tablespoons water
1½ lbs. ground beef
½ teaspoon salt

Combine all ingredients except meat and salt.

Season meat with salt. Pat meat into a 14 x 8-inch rectangle on foil or waxed paper. Spread cheese mixture over the meat. Roll meat jelly roll fashion.

Chill. Slice into 6 servings. Bake in a shallow pan at 350° for 35 minutes.

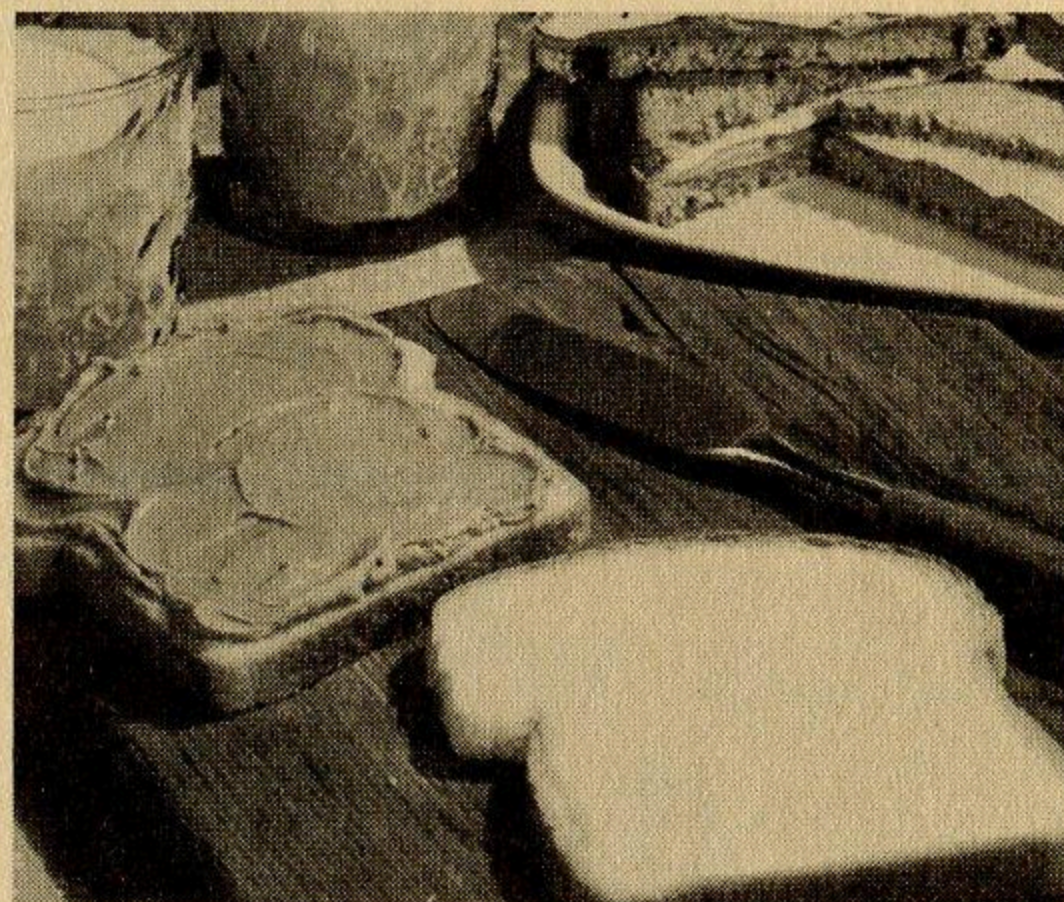
6 servings

SUPER GOOBER SANDWICH

Sliced white, raisin or
whole wheat bread

Kraft Marshmallow
Creme
Creamy style peanut
butter

Spread a slice of bread with marshmallow creme. Cover with a slice of bread spread with peanut butter. Cut in half diagonally.



TUNA PAN DANDY

1 6½ or 7-oz. can tuna,
drained, flaked
¼ cup sliced celery
¼ cup pickle relish
Miracle Whip Salad Dressing

12 slices white bread
6 tomato slices
6 slices Kraft American Slices
Pasteurized Process Cheese

Combine tuna, celery, pickle relish and enough salad dressing to moisten; mix lightly. For each sandwich, top one slice of bread with tuna mixture, tomato slice, cheese and second slice of bread. Spread outside of sandwich with salad dressing; grill on both sides until lightly browned.

6 sandwiches

PAN DANDY BAKES

Sliced white bread
Kraft Prepared Mustard
Baked or boiled ham slices

Kraft Natural Swiss Cheese
Sliced, cut in half
Miracle Whip Salad Dressing

For each sandwich, spread one slice of bread with mustard. Cover with ham, cheese and second slice of bread. Spread outside of sandwich with salad dressing. Place on baking sheet. Bake at 400°, 5 to 7 minutes or until lightly browned. Cut each sandwich in quarters.



STRAWBERRY CHEESE DELIGHT

2 cups flaked coconut
2 tablespoons sugar
1 tablespoon flour
2 tablespoons Parkay
Margarine, melted
* * *
1 10-oz. jar Kraft Pure
Strawberry Preserves

1 8-oz. pkg. Philadelphia
Brand Cream Cheese
 $\frac{3}{4}$ cup sifted
confectioners' sugar
 $\frac{1}{2}$ cup chopped pecans
1 tablespoon milk
1 teaspoon almond
extract
1 cup heavy cream

Combine coconut, sugar and flour; blend in margarine. Press mixture onto bottom of 9-inch spring pan or 8-inch square pan; bake at 350°, 10 minutes. Chill.

Spread half the preserves over crust. Combine softened cream cheese, $\frac{1}{2}$ cup sugar, nuts, milk and almond extract; mix until well blended. Spread over preserves. Combine cream and remaining sugar; whip until stiff. Spread over cream cheese mixture. Garnish with remaining preserves; freeze until firm. 8 to 10 servings.

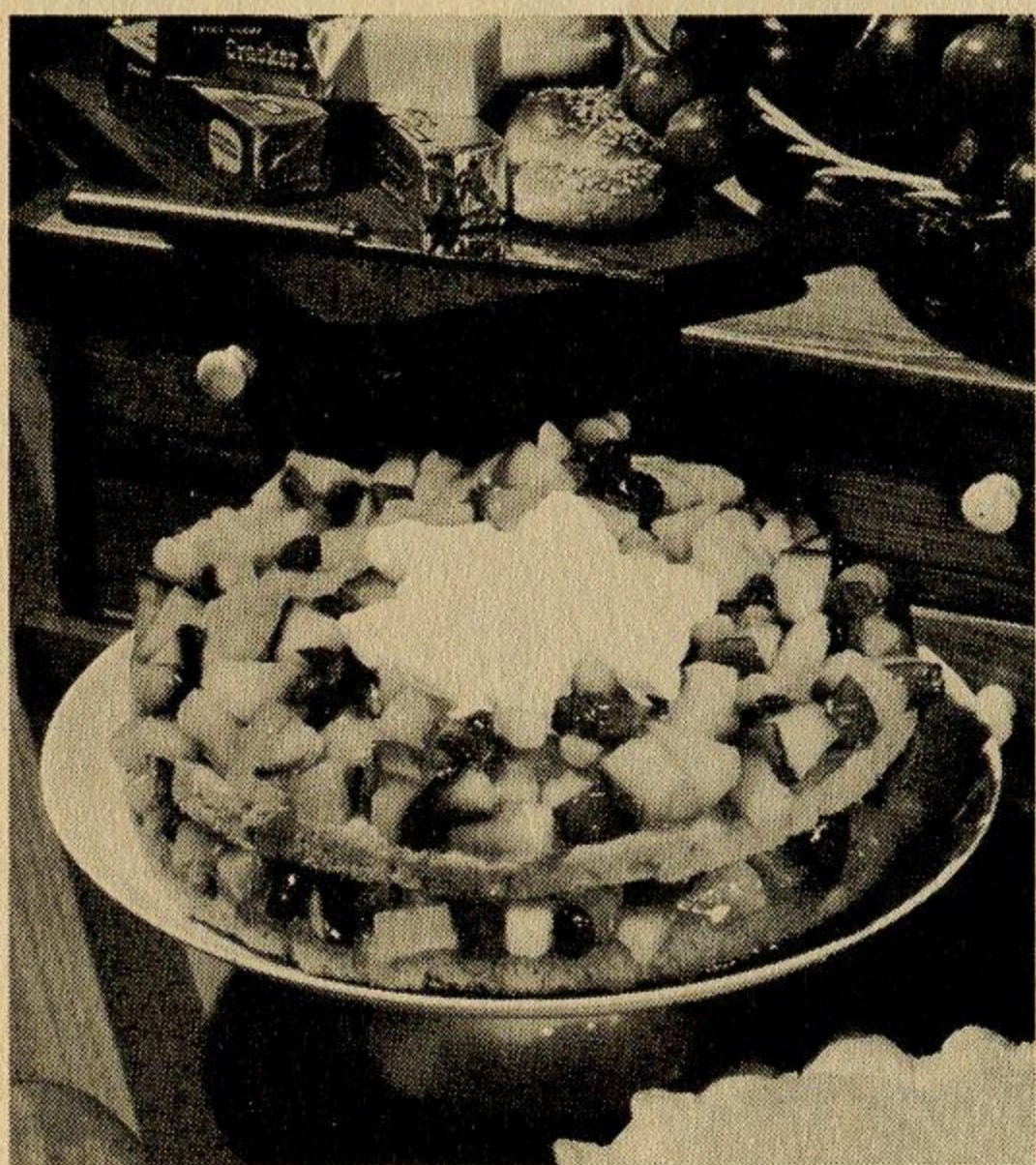
AU GRATIN POTATOES PARMESAN

1 pkg. Kraft White Sauce Mix
 $\frac{1}{4}$ cup Kraft Grated Parmesan Cheese
 $\frac{1}{2}$ teaspoon dill weed

3 cups sliced cooked potatoes
 $\frac{1}{4}$ cup dry bread crumbs
2 tablespoons Parkay Margarine

Prepare sauce mix as directed on package. Stir in cheese and dill. Combine sauce and potatoes; place in a 1-quart casserole. Top with crumbs tossed with margarine; bake at 350°, 25 minutes.

4 servings



APPLE CHEDDAR SPICE CAKE

$\frac{1}{3}$ cup Parkay Margarine
 $\frac{1}{2}$ cup brown sugar,
packed
1 egg
1 cup flour
1 teaspoon baking
powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon

$\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{4}$ cup milk
1 cup (4-oz.) shredded
Cracker Barrel Brand
Sharp Natural
Cheddar Cheese
Heavy cream, whipped

Cream margarine and sugar. Add egg; mix well. Sift together dry ingredients; add with milk, mixing until well blended. Stir in cheese. Pour into 2 greased 8-inch layer pans. Bake at 375°, 15 minutes. Cool slightly; remove from pan. Fill and top cake with warm Apple Filling. Serve warm with whipped cream.

APPLE FILLING

1 13 $\frac{1}{2}$ -oz. can
pineapple tidbits,
undrained
2 cups chopped apples

$\frac{1}{4}$ cup raisins
1 tablespoon cornstarch
 $\frac{1}{4}$ cup water

Cook pineapple, apples and raisins together until apples are tender. Combine cornstarch and water. Add to fruit; cook until thickened. Cool slightly.
8 servings

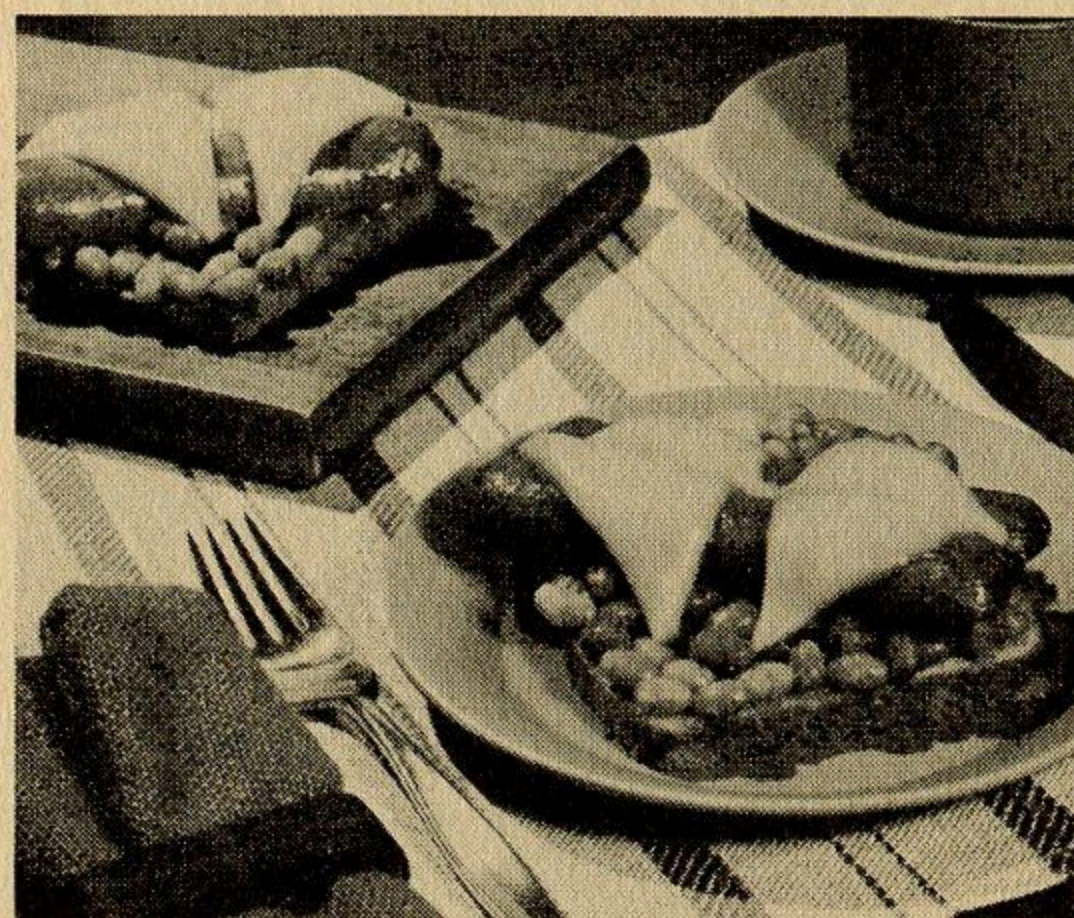
BOSTON BEAN DOGS

6 slices white bread
1 1-lb. can pork and
beans
6 frankfurters, partially
split

6 slices Velveeta
Pasteurized Process
Cheese Spread, cut
in half diagonally

For each sandwich, cover slice of bread with $\frac{1}{4}$ cup beans and top with frankfurters. Broil 10 minutes or until heated. Top with Velveeta; broil until Velveeta begins to melt.

6 sandwiches



ALPINE CHICKEN CASSEROLE

4 cups chopped cooked chicken
2 cups sliced celery
2 cups toasted bread cubes
1 cup Miracle Whip Salad Dressing
 $\frac{1}{2}$ cup milk
 $\frac{1}{4}$ cup chopped onion

1 teaspoon salt
Dash of pepper
1 8-oz. pkg. Kraft Natural Swiss Cheese
Sliced, cut in thin strips
 $\frac{1}{4}$ cup toasted slivered almonds

Combine ingredients except almonds; mix well. Pour into 2-quart baking dish; sprinkle with nuts. Bake at 350° , 30 to 40 minutes.

6 servings

Note: Casserole may be made ahead, covered and refrigerated for several hours. Bake covered at 350° , 50 minutes. Remove cover; continue baking 10 minutes.

TOASTY SWEET TREATS

$\frac{1}{3}$ cup (1 stick) Miracle Brand
Margarine
 $\frac{1}{3}$ cup brown sugar

$\frac{1}{4}$ cup chopped pecans and $\frac{1}{4}$ cup
chopped maraschino cherries or
 $\frac{1}{4}$ cup raisins and $\frac{1}{4}$ cup chopped
peanuts

Combine margarine and sugar; mix until light and fluffy. Add nuts and cherries. Spread on English muffins, toast or biscuits; broil until bubbly.

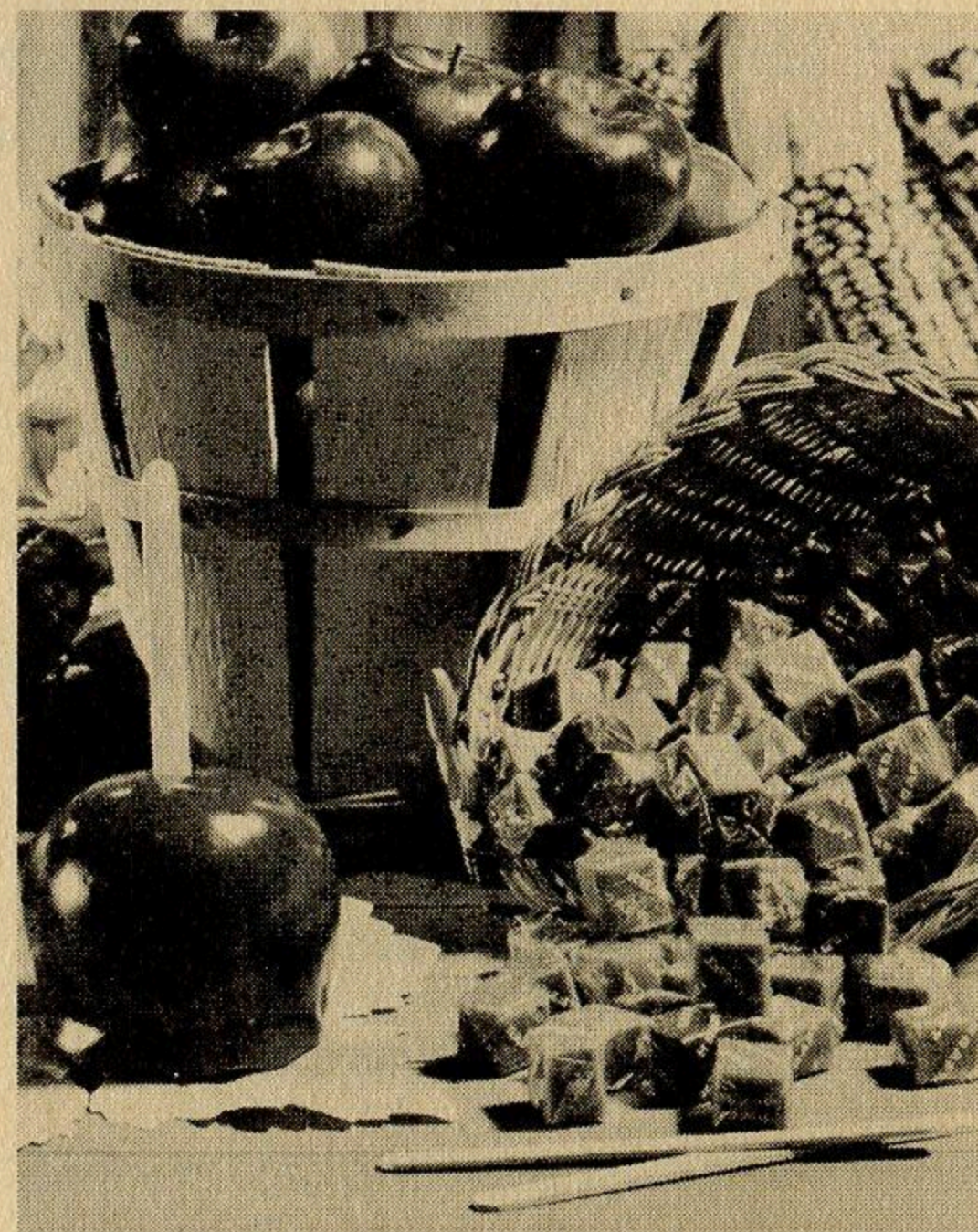
1 cup

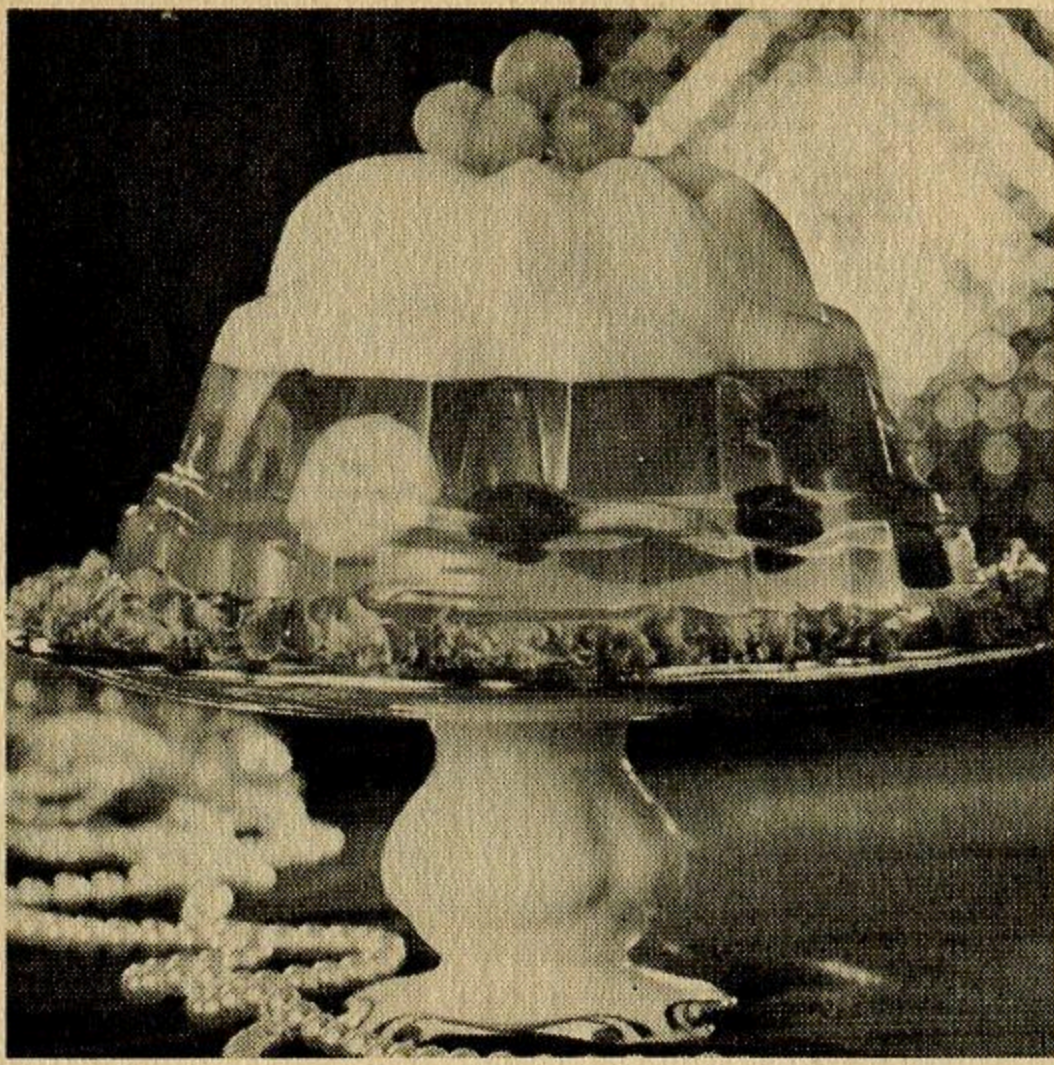
CARAMEL APPLES

49 (14-oz. bag) Kraft
Caramels
2 tablespoons water

4 or 5 medium size
apples, washed,
dried
Wooden sticks

Melt caramels with water in double boiler or in saucepan over low heat. Stir occasionally until sauce is smooth. Insert a wooden stick into stem end of each apple. Dip into hot caramel sauce; turn until coated. Scrape off excess sauce from bottom of apples. Place on greased waxed paper; chill until firm. Keep in a cool place.





CROWN JEWEL SALAD

1 envelope unflavored gelatin
 $\frac{3}{4}$ cup cold water
 $\frac{3}{4}$ cup Miracle Whip Salad Dressing
 1 3-oz. pkg. Philadelphia Brand Cream Cheese
 * * *

2 3-oz. pkgs. lemon flavored gelatin
 2 cups boiling water
 $1\frac{1}{2}$ cups ginger ale
 1 cup seedless grapes
 1 cup banana slices
 $\frac{1}{2}$ cup maraschino cherries
 Lettuce

Soften gelatin in cold water; stir over low heat until dissolved. Gradually add salad dressing to softened cream cheese, mixing until well blended. Stir in gelatin. Pour into 2-quart mold; chill until firm.

Dissolve lemon gelatin in boiling water; add ginger ale. Chill until slightly thickened. Fold in grapes, banana slices and cherries; pour over molded gelatin layer. Chill until firm; unmold on lettuce. 8 to 10 servings.

BEEF INTERNATIONALE

2 lbs. round steak, cut in thin strips
 2 tablespoons Parkay Margarine
 2 medium onions, thinly sliced
 2 green peppers, cut in strips
 $\frac{1}{2}$ cup water

1 can condensed cream of celery soup
 $\frac{1}{2}$ cup Miracle Whip Salad Dressing
 1 3-oz. can sliced mushrooms, drained
 Salt and pepper

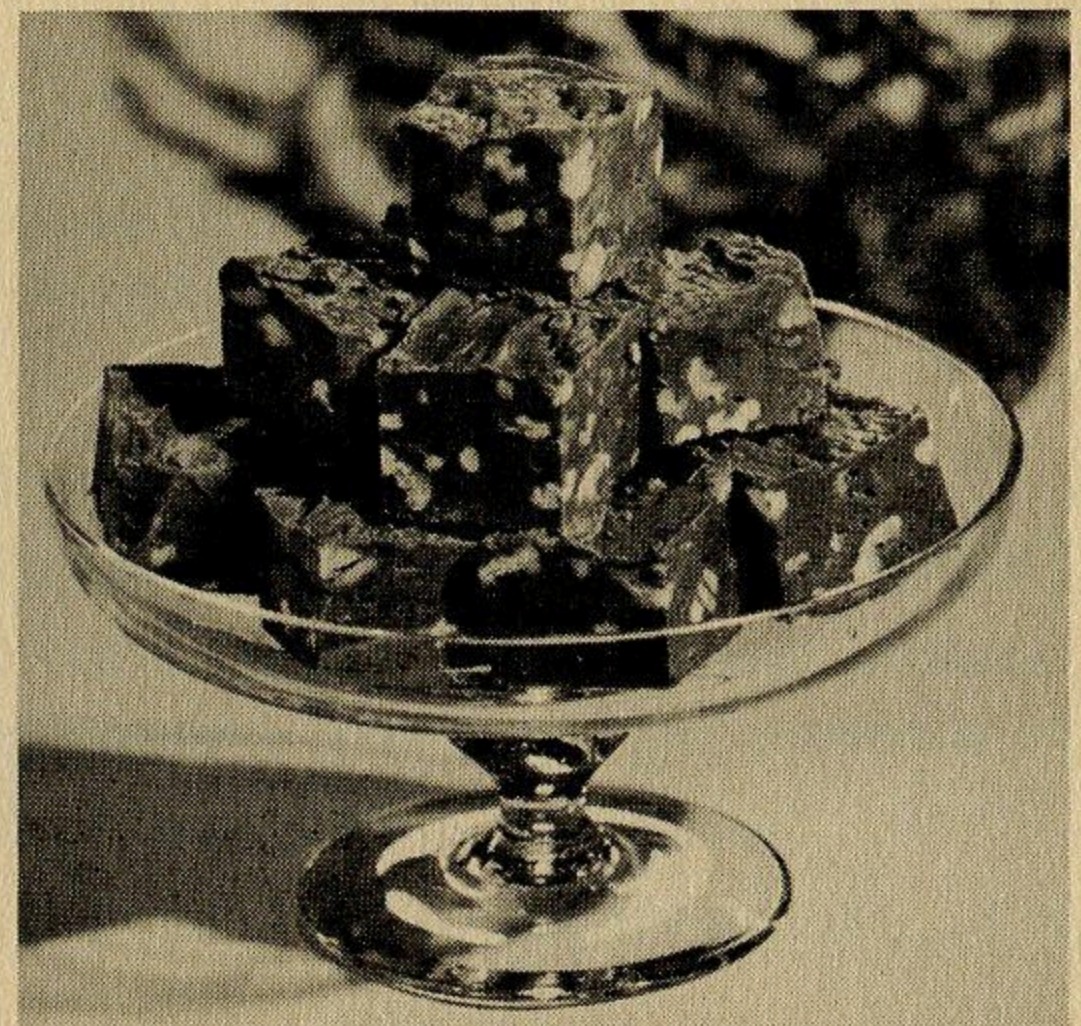
Brown meat in margarine. Add onions, green peppers and water; cover and simmer 30 minutes, adding more water if necessary. Add soup combined with salad dressing and mushrooms; season to taste. Heat, stirring occasionally. Serve over noodles, if desired. 6 to 8 servings.

FANTASY FUDGE

3 cups sugar
 $\frac{3}{4}$ cup Parkay Margarine
 $\frac{2}{3}$ cup (6-oz. can) evaporated milk
 1 12-oz. pkg. (2 cups) semi-sweet chocolate pieces

2 cups (7-oz. jar) Kraft Marshmallow Creme
 1 cup chopped nuts
 1 teaspoon vanilla

Combine sugar, margarine and milk; bring to a rolling boil, stirring constantly. Boil 5 minutes over medium heat, stirring constantly. (Mixture scorches easily.) Remove from heat; stir in chocolate pieces until melted. Add marshmallow creme, nuts and vanilla; beat until well blended. Pour into a greased 13 x 9-inch pan. Cool; cut in squares.



GOLDEN DECKER

4 hard-cooked eggs, chopped
 $\frac{1}{4}$ cup chopped celery
 2 tablespoons chopped pimiento
 Miracle Whip Salad Dressing

Salt and pepper
 4 unsliced sesame seed buns
 Kraft American Slices
 Pasteurized Process Cheese
 Tomato slices

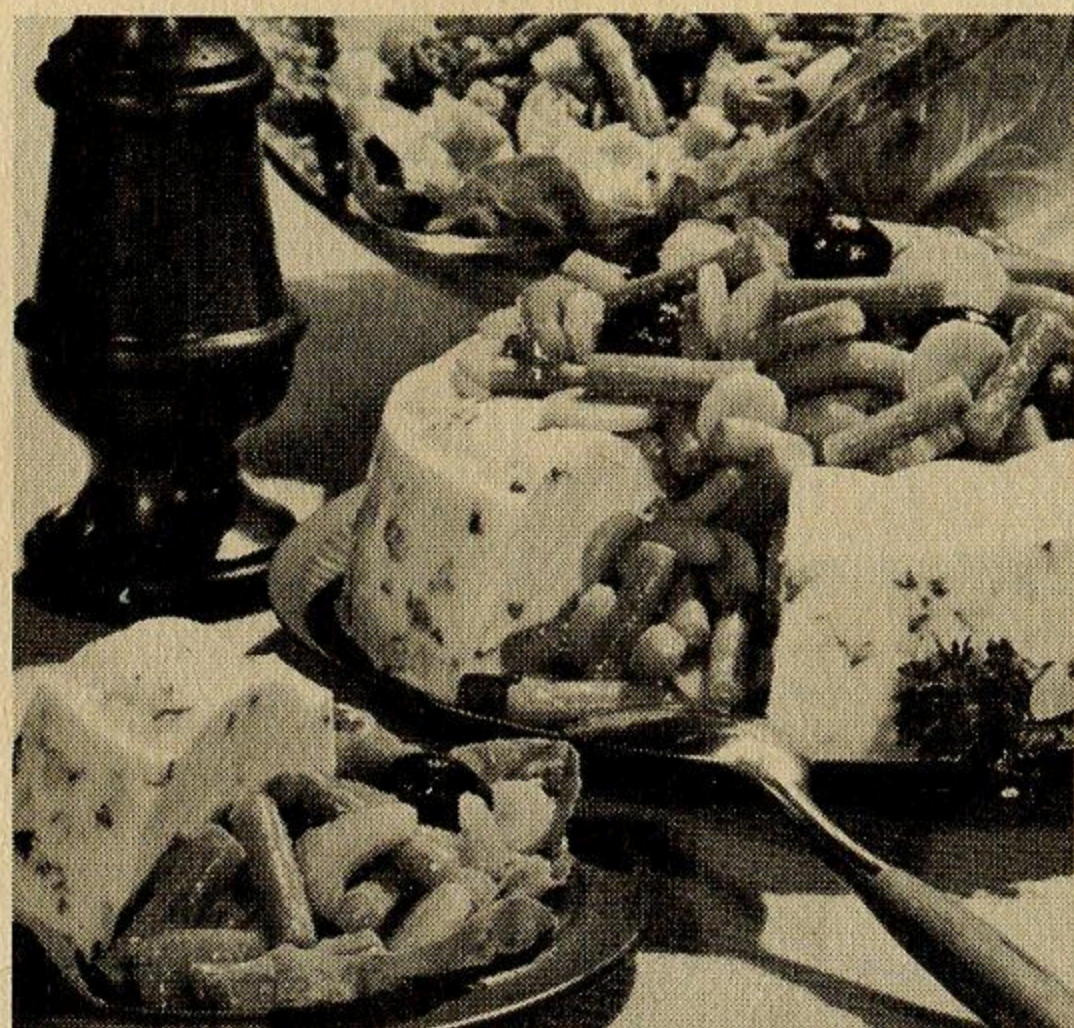
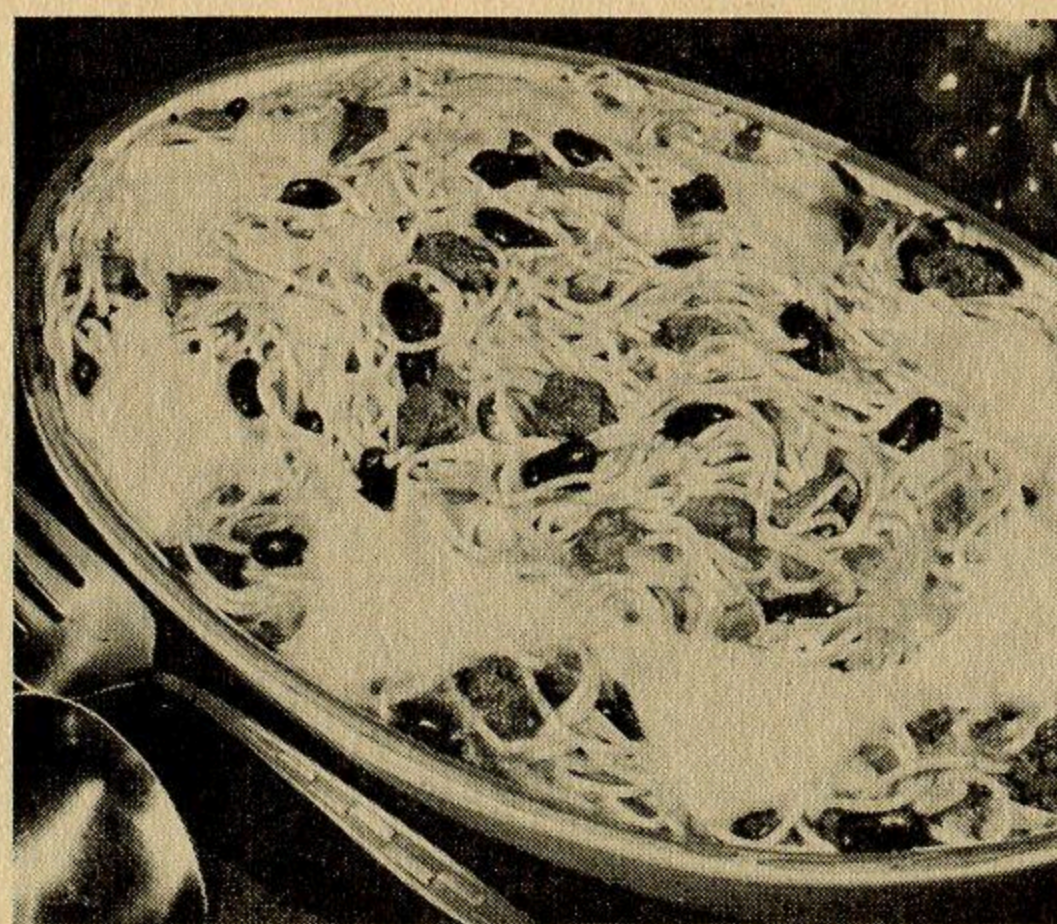
Combine eggs, celery, pimiento and enough salad dressing to moisten; mix well. Season to taste. For each sandwich, cut bun crosswise into 3 slices. Place cheese on center slice of bun; broil until cheese melts. Cover bottom slice of bun with egg salad, center slice of bun, tomato slice and top of bun. 4 sandwiches.



SAVORY SPAGHETTI SUPPER

- | | |
|---|--|
| 1 pkg. Kraft Tangy
Italian Style
Spaghetti Dinner | 1½ cups water |
| ½ lb. ground beef | 2 cups (1-lb. can)
tomatoes |
| 1 cup chopped onion | 1 15-oz. can kidney
beans, drained |
| 1 6-oz. can tomato
paste | ½ lb. Velveeta
Pasteurized Process
Cheese Spread |

Cook spaghetti as directed on package; drain. Brown meat; add onion and cook until tender. Add Herb Spice Mix, Grated Parmesan Cheese, tomato paste, water, tomatoes and kidney beans. Bring to a boil; simmer 10 minutes. Add ¼ lb. Velveeta, cubed; stir until melted. Stir in spaghetti; mix well. Pour into greased shallow 2-quart casserole; cover. Bake at 350°, 20 minutes. Top with Velveeta slices; return to oven until Velveeta melts. 6 to 8 servings.



GREEN BEAN CAESAR SALAD

- | | |
|--|---|
| ¾ cup Kraft Italian
Dressing | 1 raw egg |
| 2 cups croutons | ½ cup Kraft Grated
Parmesan Cheese |
| 2 quarts assorted greens | 1 2-oz. can anchovy
fillets, drained |
| 1 1-lb. can cut Blue
Lake green beans,
drained | |

Pour ¼ cup dressing over croutons; toss lightly. Tear greens in bite-size pieces into a salad bowl. Add beans, remaining dressing and egg; sprinkle with cheese. Toss until all greens are well coated. Add croutons; toss lightly. Garnish with anchovies. 8 servings.

DOVER BEAN RINGS

- | | |
|---|---|
| 1 1-lb. can cut Blue Lake
green beans, drained | 2 envelopes unflavored gelatin |
| ½ cup sliced carrots | 2 cups cold water |
| ½ cup sliced celery | 2 cups creamed small curd cottage
cheese |
| ½ cup pitted ripe olives | 1 cup Miracle Whip Salad Dressing |
| ½ cup Miracle French Dressing | 1 cup milk |
| * * * | ½ cup chopped parsley |
| | ¼ cup chopped onion |

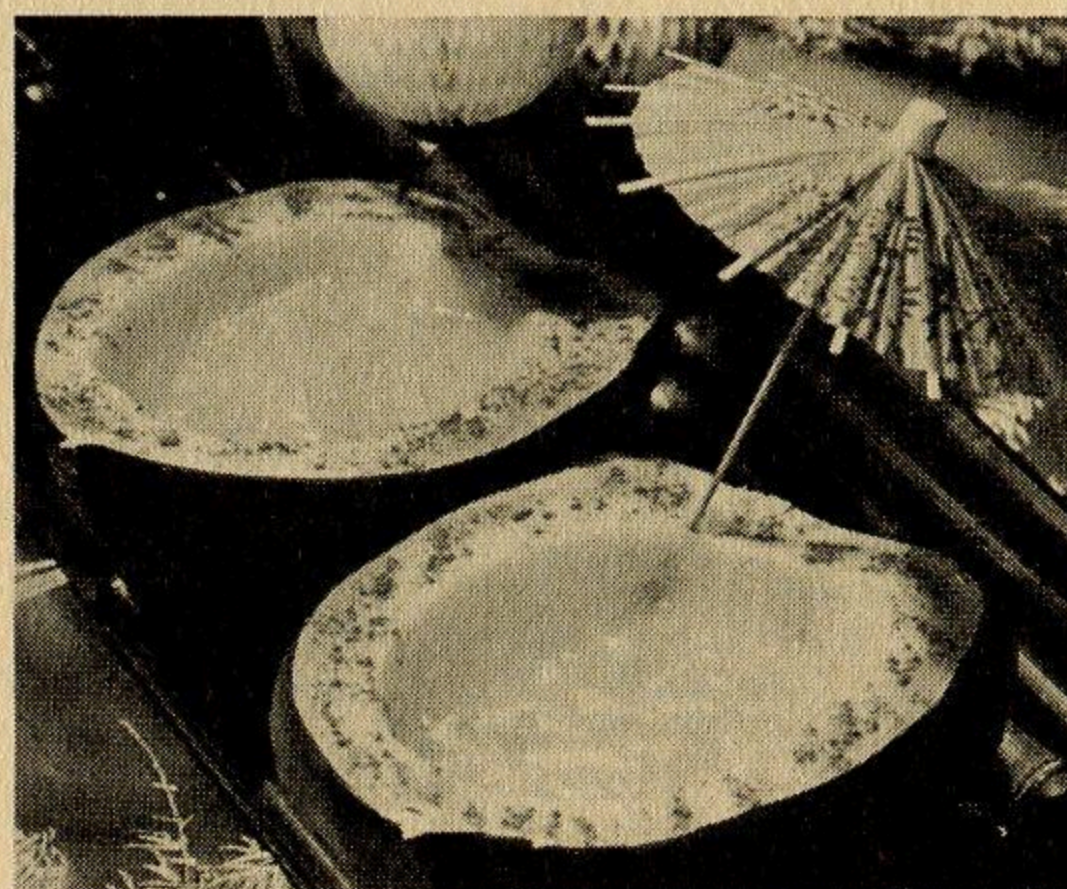
Combine beans, carrots, celery, olives and French dressing; marinate several hours or overnight.

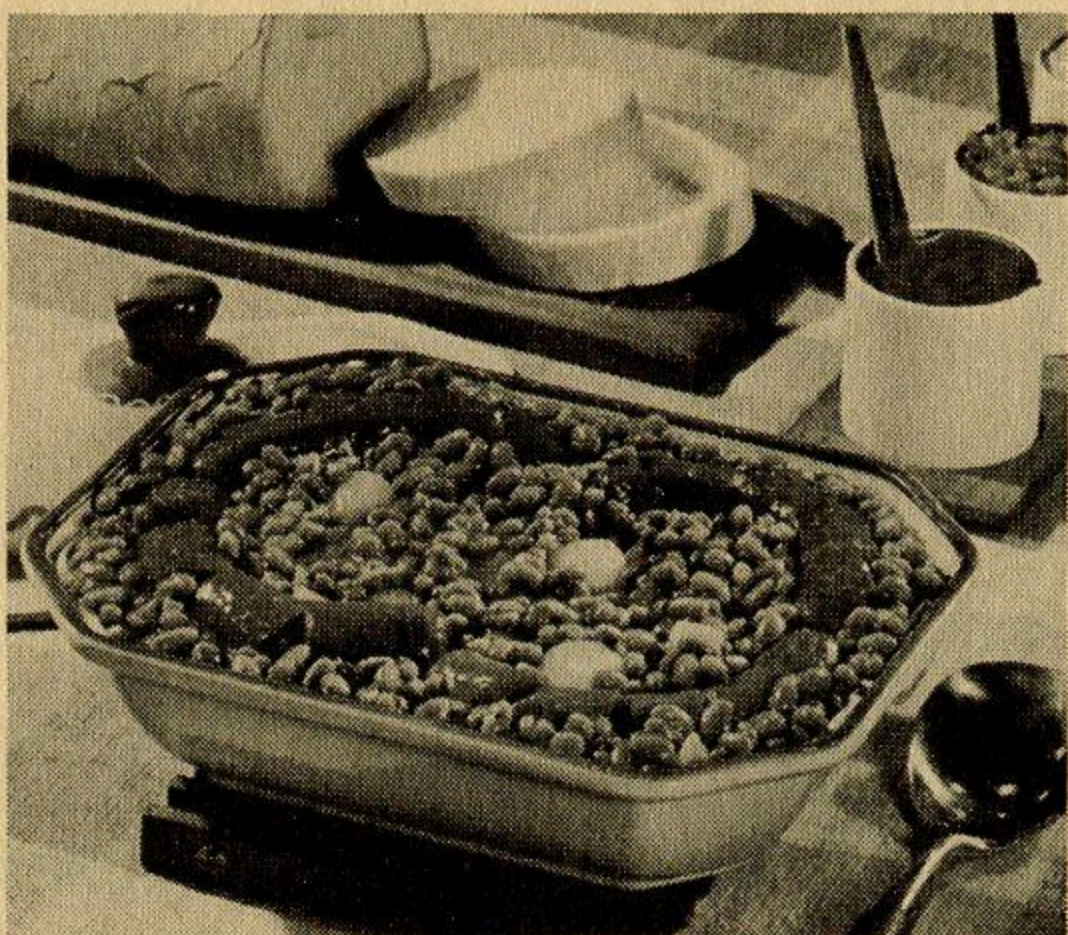
Soften gelatin in 1 cup cold water; stir over low heat until dissolved. Add remaining water. Gradually add gelatin mixture to combined cottage cheese, salad dressing and milk; chill until slightly thickened. Fold in parsley and onion; pour into 6-cup ring mold. Chill until firm; unmold. Fill center with drained marinated vegetable mixture. 8 servings.

MANDARIN SQUASH

- | | |
|------------------------|--------------------------------------|
| 2 acorn squash | ⅓ cup Kraft Pure Orange
Marmalade |
| ⅓ cup Parkay Margarine | Cinnamon |

Cut squash in half lengthwise; remove seeds. Place, cut side down, in baking pan; bake at 350°, 45 minutes. Combine softened margarine and marmalade; blend well. Turn squash; spoon marmalade mixture into centers. Sprinkle with cinnamon; continue baking 15 minutes or until tender. 4 servings.





BEAN BAKE

2 1-lb. cans baked beans
 $\frac{1}{4}$ cup chopped green pepper
 8 small whole onions,
 peeled, cooked

$\frac{1}{3}$ cup Catalina Brand
 French Dressing
 4 frankfurters

Combine beans, green pepper, onions and dressing in a $1\frac{1}{2}$ -quart casserole. Slash frankfurters almost through at $\frac{1}{2}$ -inch intervals; place on top of beans. Bake at 350° , 45 minutes.

4 servings

POTATOES KILLARNEY

4 cups sliced cooked potatoes
 $\frac{1}{4}$ cup chopped green pepper
 $\frac{1}{4}$ cup chopped onion
 $\frac{1}{4}$ cup chopped pimienta

$\frac{1}{2}$ cup Miracle French Dressing
 $\frac{1}{3}$ cup shredded Cracker Barrel
 Brand Sharp Natural
 Cheddar Cheese

Marinate vegetables in dressing for several hours. Place potato mixture in a skillet; cover and simmer 20 minutes or until potatoes are heated. Sprinkle with cheese; serve hot.

6 servings

MEATBALL STEW

1 lb. ground beef
 1 egg
 $\frac{1}{2}$ cup chopped onion
 $\frac{1}{4}$ cup dry bread crumbs
 $\frac{1}{4}$ cup milk
 2 tablespoons Kraft Oil
 1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper

* * *
 1 8-oz. bottle Kraft French Dressing
 1 cup water
 2 cups sliced carrots
 2 cups cubed potatoes
 1 cup sliced celery
 $\frac{1}{4}$ teaspoon thyme

Combine meat, egg, onion, bread crumbs, milk and seasoning; mix well. Shape meat into balls; brown in oil. Add dressing, water, carrots, potatoes, celery and thyme; cover and simmer 20 minutes or until vegetables are tender. Thicken liquid for gravy.

6 servings

GALA GRILL

Sliced white bread
 Kraft Prepared Mustard
 Sliced boiled ham

Velveeta Pasteurized Process
 Cheese Spread, sliced
 Pineapple slices
 Parkay Margarine, melted

For each sandwich, spread one slice of bread with mustard. Cover with ham, Velveeta and second slice of bread, spread with mustard. Brush sandwiches with margarine; grill on both sides until lightly browned. Top with pineapple cooked in margarine. Garnish with green pepper leaves and stem, if desired.

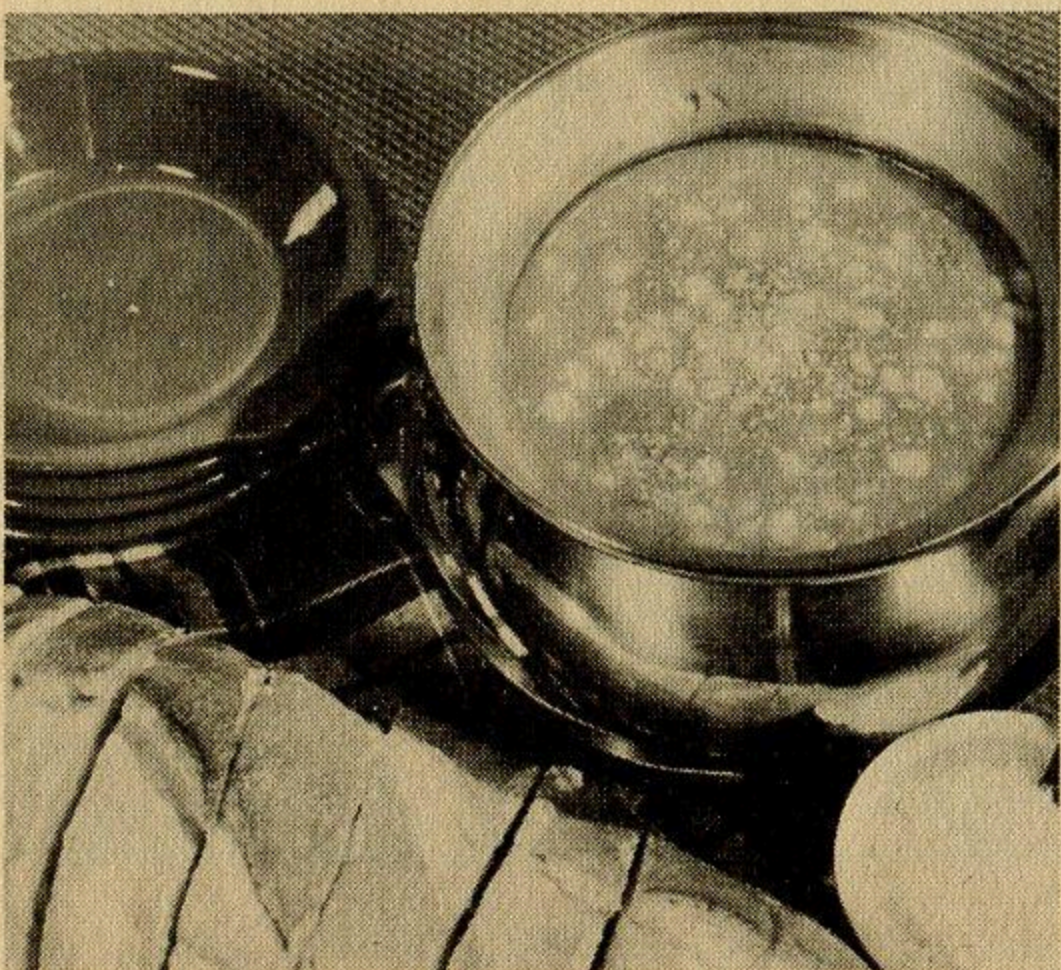
TANGY CORN AND TOMATO CHOWDER

2 tablespoons Parkay
 Margarine
 2 tablespoons flour
 1 cup tomato juice
 1 1-lb. can tomatoes,
 undrained
 $1\frac{1}{2}$ cups (12-oz. can)
 whole kernel corn,
 drained

$\frac{1}{4}$ cup Kraft Grated
 Parmesan Cheese
 $\frac{1}{2}$ teaspoon celery salt
 $\frac{1}{4}$ teaspoon onion
 powder
 Dash of Tabasco
 Sauce

Melt margarine; blend in flour. Stir in tomato juice. Add remaining ingredients; simmer 10 minutes. Sprinkle with additional cheese.

4 servings

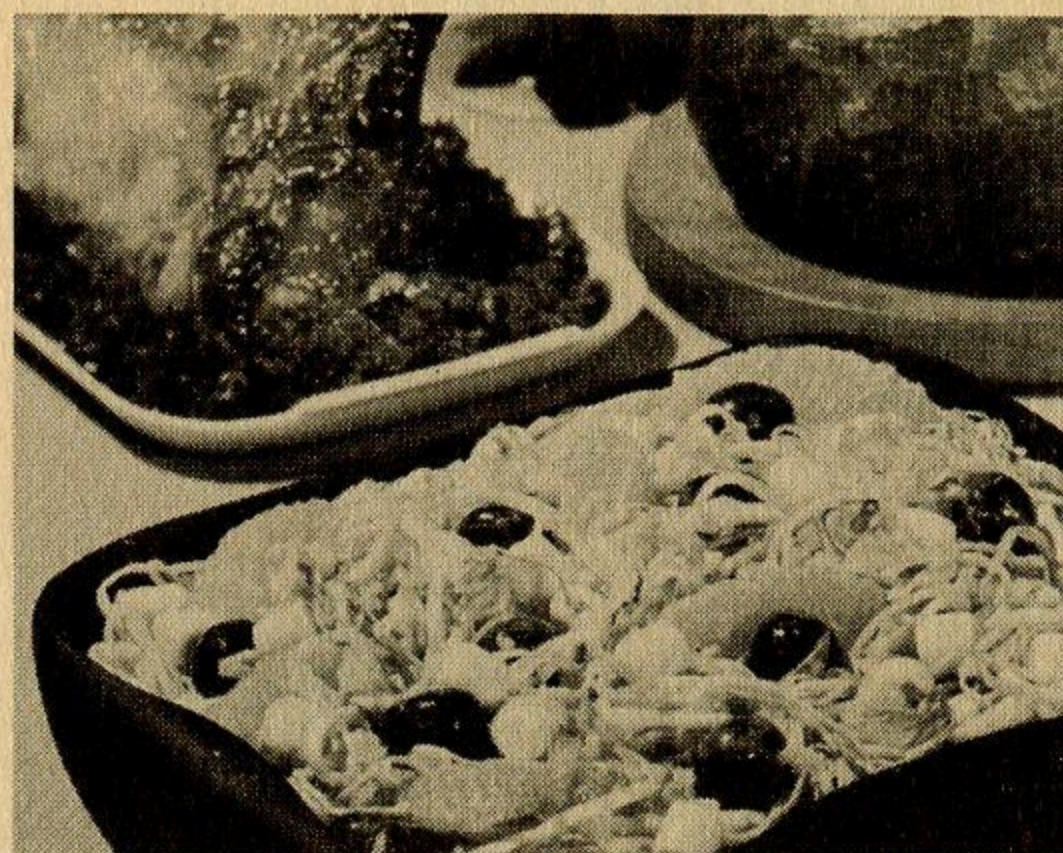


SEVILLE SLAW

4 cups shredded cabbage
2 cups Kraft Miniature
Marshmallows
2 cups (1 1-lb. 1-oz.
can) drained dark
sweet pitted cherries

1 cup orange sections
Kraft Coleslaw Dressing

Combine cabbage, marshmallows, cherries, oranges and enough dressing to moisten. Chill.
6 to 8 servings



CURRIED EGG SANDWICHES

4 hard-cooked eggs, chopped
 $\frac{1}{4}$ cup chopped pitted ripe olives
2 tablespoons chopped green pepper
 $\frac{1}{2}$ teaspoon curry powder

Miracle Whip Salad Dressing
Salt and pepper
Sliced whole wheat bread
Lettuce

Combine eggs, olives, green pepper, curry powder and enough salad dressing to moisten; mix well. Season to taste. For each sandwich, trim crusts; spread a slice of bread with egg salad. Cover with lettuce and second slice of bread.

MOCHA MALLOW PIE

3 cups Kraft Miniature Marshmallows
 $\frac{1}{4}$ cup water
2 tablespoons instant coffee powder

1 cup heavy cream, whipped
1 9-inch chocolate wafer crust
Chocolate curls

Melt 2 cups miniature marshmallows with water and coffee powder in double boiler; stir until smooth. Chill until slightly thickened; mix until well blended. Fold in whipped cream and remaining marshmallows; pour into crust. Chill until firm. Garnish with chocolate curls.

VENETIAN TORTE

1 3-oz. pkg. lime flavored gelatin
1 3-oz. pkg. raspberry flavored
gelatin
3 cups boiling water
3 cups Kraft Miniature Marshmallows

1 cup (13 $\frac{1}{2}$ -oz. can) drained
crushed pineapple
1 cup heavy cream, whipped
12 ladyfingers, split, cut in half

Dissolve each package of gelatin separately in 1 $\frac{1}{2}$ cups water; pour into 8-inch square pans. Chill until firm; cut in cubes. Combine miniature marshmallows, pineapple and gelatin cubes; mix lightly. Fold in whipped cream; pour into a 9-inch spring form pan lined with ladyfingers. Chill several hours.

8 to 10 servings

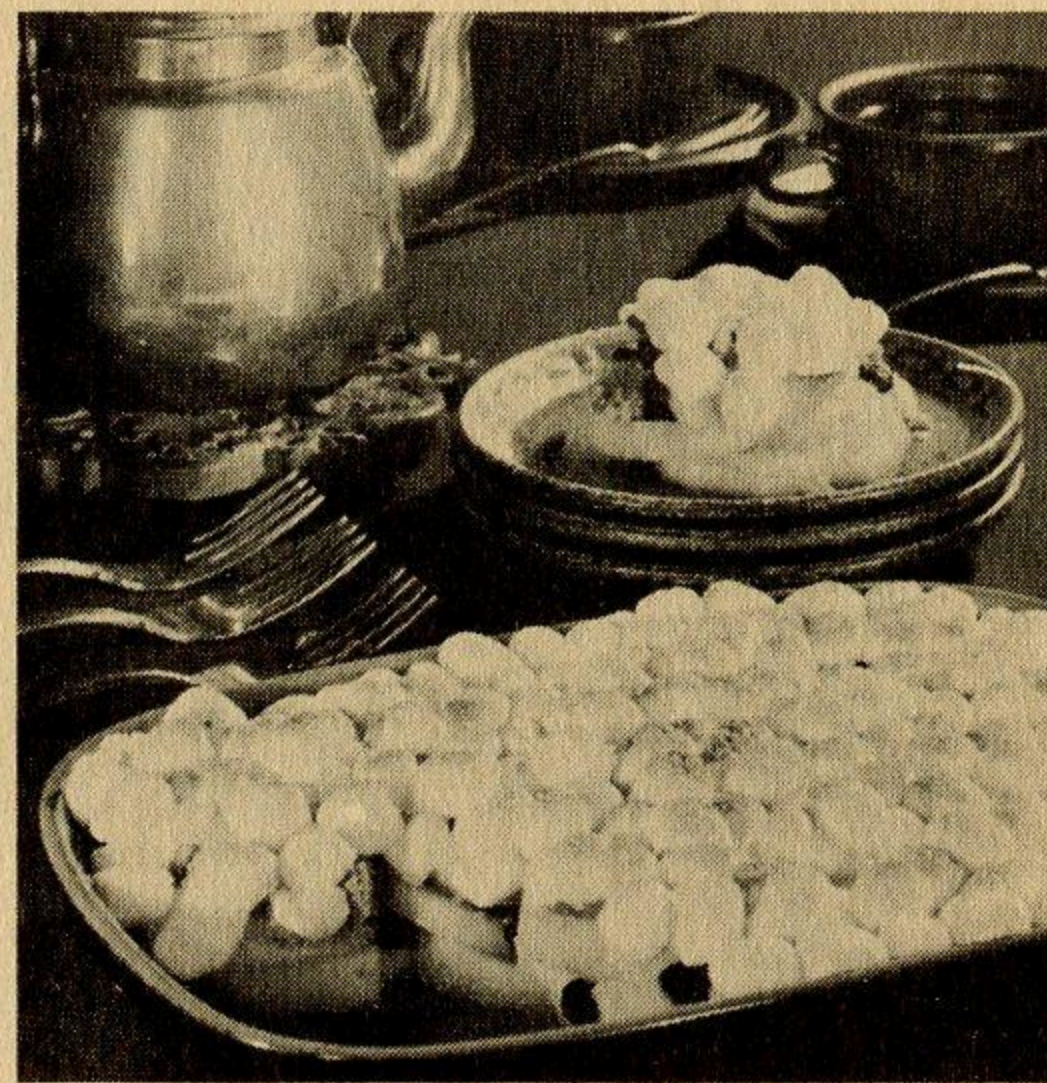
APPLE MALLOW CRISP

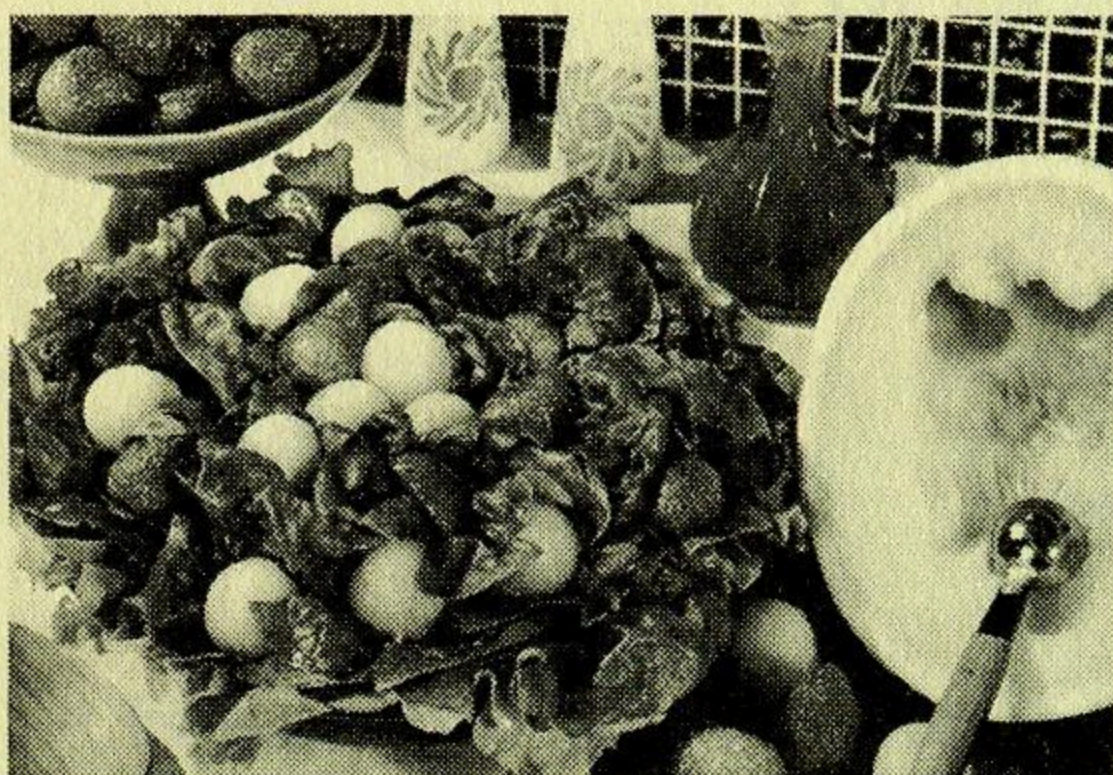
4 cups sliced peeled
apples
 $\frac{1}{4}$ cup raisins
 $\frac{1}{4}$ cup water
 $\frac{3}{4}$ cup flour
 $\frac{1}{2}$ cup sugar

1 teaspoon cinnamon
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup Parkay Margarine
1 $\frac{1}{2}$ cups Kraft Miniature
Marshmallows

Place apples, raisins and water in 10 x 6-inch baking dish. Combine flour, sugar, cinnamon and salt. Cut in margarine until mixture resembles coarse crumbs; sprinkle over apples. Bake at 350°, 35 to 40 minutes or until apples are tender. Sprinkle with marshmallows. Broil lightly.

6 servings





MARINATED MELON

Melon balls, wedges or cubes Kraft Low Calorie Chef
Style Dressing

Marinate melon in dressing for several hours or overnight. Serve in a salad of assorted greens and strawberries or as an appetizer with cocktail picks.

GOLDEN SUCCOTASH

2 10-oz. pkgs. frozen succotash

1 5-oz. jar Kraft Bacon Pasteurized
Process Cheese Spread

Cook succotash as directed on package; drain. Stir in cheese spread; mix well.

6 servings

RUM HARD SAUCE

$\frac{1}{3}$ cup (1 stick) Miracle Brand Margarine
1 teaspoon rum flavoring

Dash of salt
2 cups sifted confectioners' sugar
2 tablespoons milk

Cream margarine; blend in rum flavoring and salt. Add sugar alternately with milk, beating until light and fluffy. Serve with heated date-nut bread.

1½ cups

HAM 'N CHEDDAR SANDWICH

Rye bread slices
Pineapple Coleslaw
Boiled ham slices

Kraft Natural Cheddar Cheese, Sliced
cut in triangles

For each sandwich, cover slice of bread with $\frac{1}{4}$ cup Pineapple Coleslaw. Top with rolled ham slices and cheese triangles.

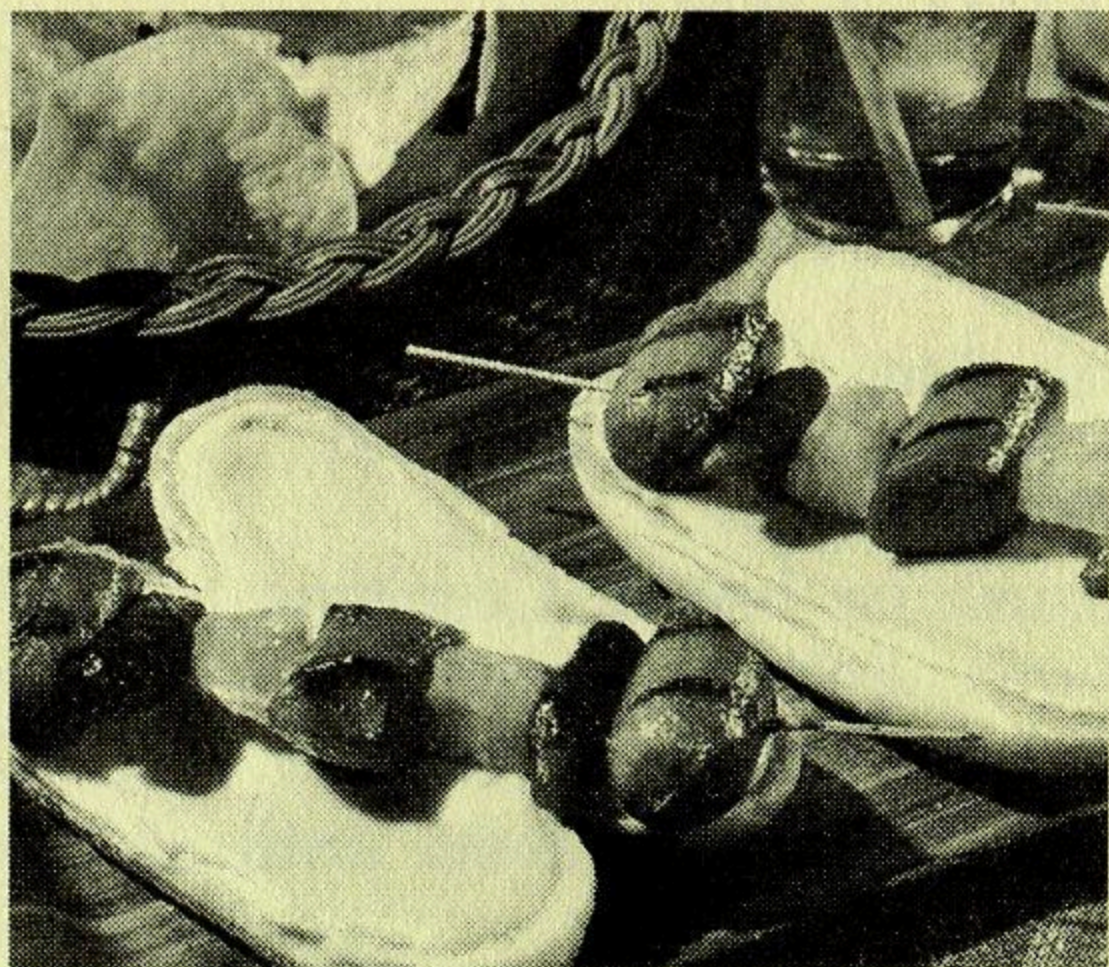
PINEAPPLE COLESLAW

1 cup shredded cabbage
 $\frac{1}{4}$ cup drained crushed pineapple

Miracle Whip Salad Dressing

Combine cabbage and pineapple with enough salad dressing to moisten; mix lightly.

1¼ cups



HOT DOG KABOBS

Frankfurters, cut in thirds
Pineapple chunks
Whole sweet pickles
Kraft Barbecue Sauce

Frankfurter buns, split,
grilled
Cheez Whiz Pasteurized
Process Cheese Spread

For each kabob, arrange frankfurters, pineapple and pickles on a skewer. Grill, brushing occasionally with barbecue sauce. Serve on buns spread with Cheez Whiz.

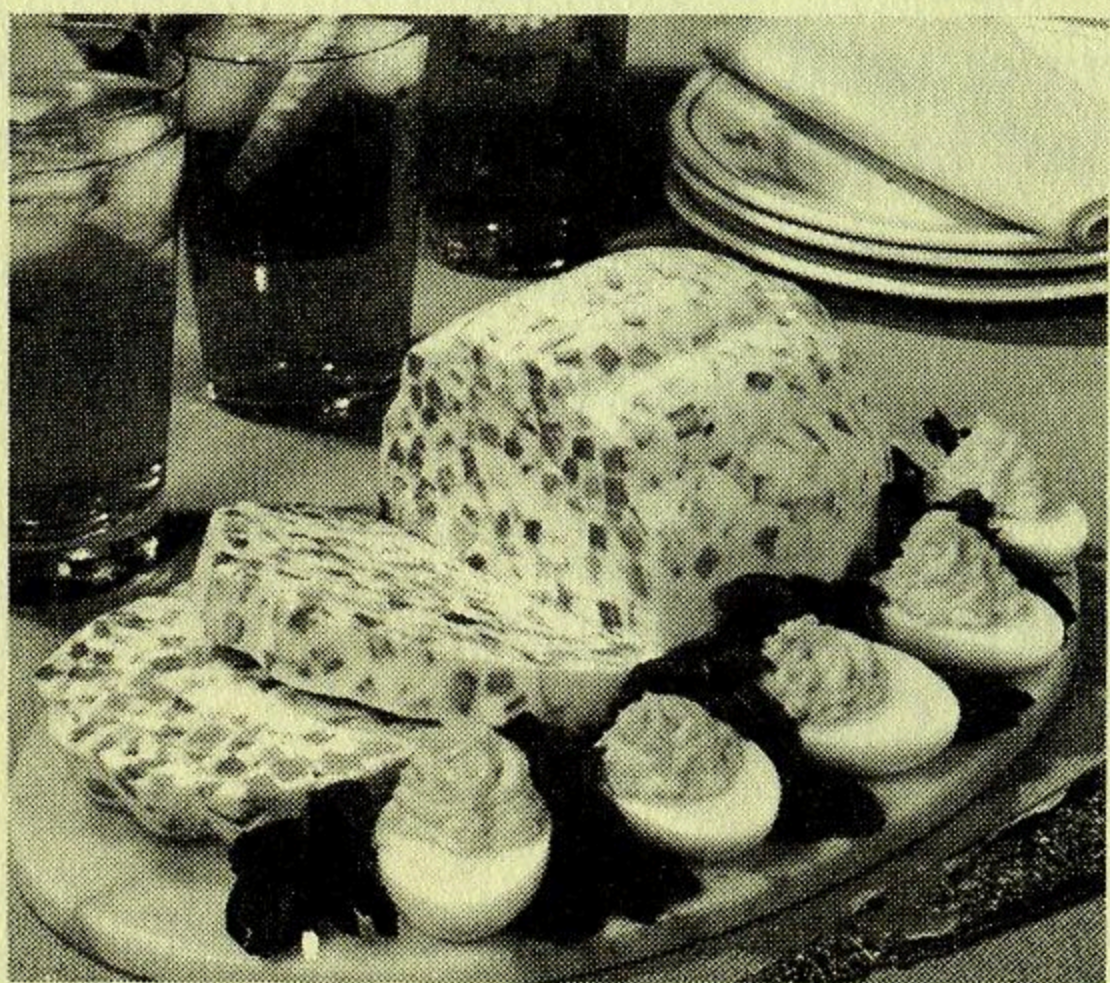
TOWER SALAD

2 cups chopped cooked chicken
1 cup sliced celery
Miracle Whip Salad Dressing

4 pineapple slices
Lettuce
Peach slices

Combine chicken, celery and enough salad dressing to moisten; mix lightly. Pack in four 5-oz. custard cups; chill. Unmold on pineapple slices. Serve on lettuce-covered salad plates and garnish with peach slices.

4 servings



HAM MOUSSE

1 envelope Knox
Unflavored Gelatine
 $\frac{3}{4}$ cup cold water
1 cup Miracle Whip Salad
Dressing
2 cups chopped cooked ham

$\frac{1}{2}$ cup chopped celery
 $\frac{1}{4}$ cup chopped green pepper
1 teaspoon grated onion
 $\frac{1}{2}$ cup heavy cream,
whipped

Soften gelatine in cold water; stir over low heat until dissolved. Gradually add to salad dressing, mixing until well blended. Chill until slightly thickened; stir in ham, celery, green pepper and onion. Fold in whipped cream; pour into 1-quart mold. Chill until firm. Unmold; garnish with mint and deviled eggs, if desired.

4 to 6 servings

COLOSSAL CHEESBURGERS

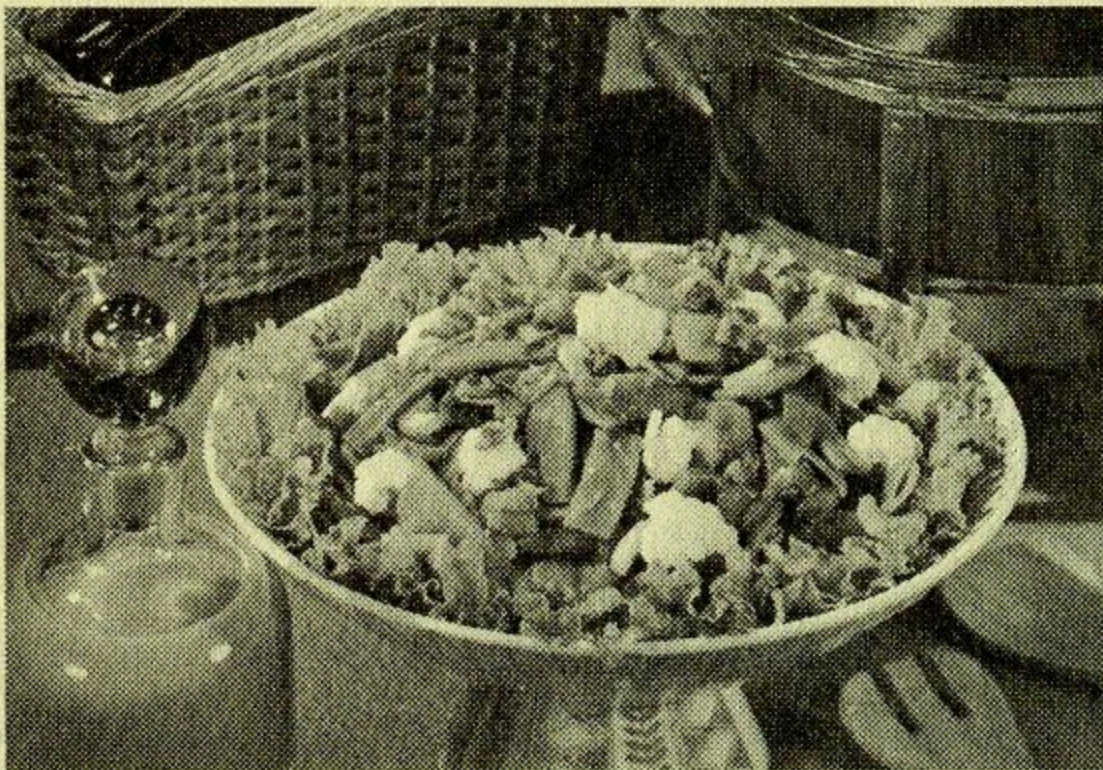
French bread, cut in half crosswise and
lengthwise
¼ cup Parkay Margarine, melted
¼ teaspoon garlic salt
* * *

1 lb. ground beef
½ cup chopped onion

1 teaspoon salt
¼ teaspoon pepper
¼ cup dry bread crumbs
1 egg
Tomato slices
Kraft American Slices Pasteurized
Process Cheese

Toast bread. Combine margarine and garlic salt; brush on bread. Combine ground beef, onion, seasonings, bread crumbs and egg; mix lightly. Shape into 2 long patties to fit French bread. Broil to desired doneness. Place on bottom half of bread; top with alternating slices of cheese and tomato; return to oven until cheese melts. Cover with top half of bread. Cut into six sandwiches.

6 sandwiches



GOLDEN GATE SALAD

2 10-oz. pkgs. frozen Italian green beans, cooked, drained	2 tablespoons chopped pimiento
1 cup cauliflowerets	Lettuce
½ cup sliced celery	4 slices crisply cooked bacon, crumbled
	Kraft French Dressing

Combine beans, cauliflowerets, celery and pimiento; toss lightly. Chill. Serve in lettuce-lined salad bowl. Top with bacon and dressing.

GAZPACHO SALAD

2 cups peeled, chopped tomatoes
½ cup scored, sliced cucumber
½ cup sliced celery

¼ cup chopped green pepper
2 tablespoons chopped onion
½ cup Catalina Brand French Dressing
Lettuce cups

Marinate tomatoes, cucumbers, celery, green pepper and onion in dressing for several hours; drain, reserving marinade. Serve salad in lettuce cups with reserved marinade.

3 to 4 servings

SPICY BEET SALAD

1 1-lb. can sliced beets, drained
¼ cup tiny whole onions

1 cup sliced celery
Casino Brand French Dressing

Combine vegetables with enough dressing to moisten. Chill.

6 to 8 servings

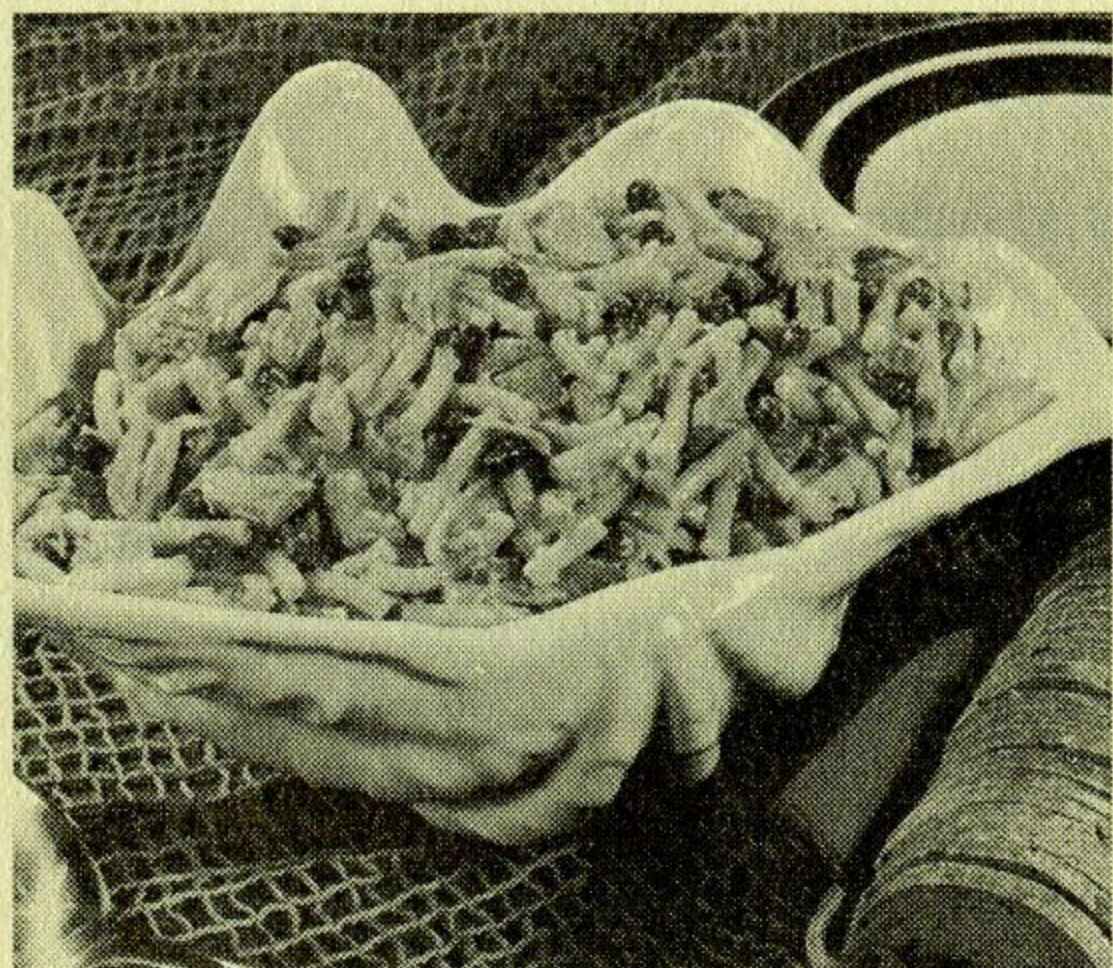
CARROT CRISP SLAW

2 cups grated carrots
2 cups chopped cabbage

½ cups raisins
½ cup pineapple tidbits
Kraft Coleslaw Dressing

Combine carrots, cabbage, raisins, pineapple and enough dressing to moisten; toss lightly.

6 servings



SEASIDE SALAD

1 pkg. Kraft Macaroni and Cheese Dinner
1 10-oz. pkg. frozen peas, cooked, drained
1 7-oz. can tuna, drained, flaked
1 cup chopped celery

1 cup Miracle Whip Salad Dressing
 $\frac{1}{4}$ cup drained pickle relish
2 tablespoons finely chopped onion
2 tablespoons chopped pimiento
Dash of salt

Prepare dinner as directed on package. Add remaining ingredients; mix lightly. Chill.

6 to 8 servings

FRENCH FRUIT DIP

2 cups (7-oz. jar) Kraft Marshmallow Creme
1 8-oz. pkg. Philadelphia Brand Cream Cheese

1 tablespoon shredded orange rind
Dash of ginger

Gradually add marshmallow creme to softened cream cheese, mixing until well blended. Add orange rind and ginger; whip until fluffy. Serve with fresh fruit such as, strawberries, apple wedges, bananas and grapes.

2 cups

'TATER SLAW

5 cups cubed cooked potatoes
2 cups chopped red cabbage
1 cup sliced celery
 $\frac{1}{2}$ cup chopped onion

$\frac{1}{3}$ cup chopped pimiento
4 hard-cooked eggs, chopped
 $1\frac{1}{2}$ cups Miracle Whip Salad Dressing
Salt and pepper

Combine potatoes, cabbage, celery, onion, pimiento, egg and salad dressing; toss lightly. Season to taste. Chill. Serve in salad bowl lined with cabbage leaves, if desired.

8 to 10 servings

GAUCHO POTATO SALAD

4 cups diced cooked potatoes
1 cup scored, sliced cucumbers
 $\frac{1}{2}$ cup sliced stuffed olives
 $\frac{1}{4}$ cup chopped onion

2 cups diced cooked roast beef
Miracle Whip Salad Dressing
Salt and pepper

Combine vegetables, roast beef and enough salad dressing to moisten; mix lightly. Season to taste.

6 to 8 servings

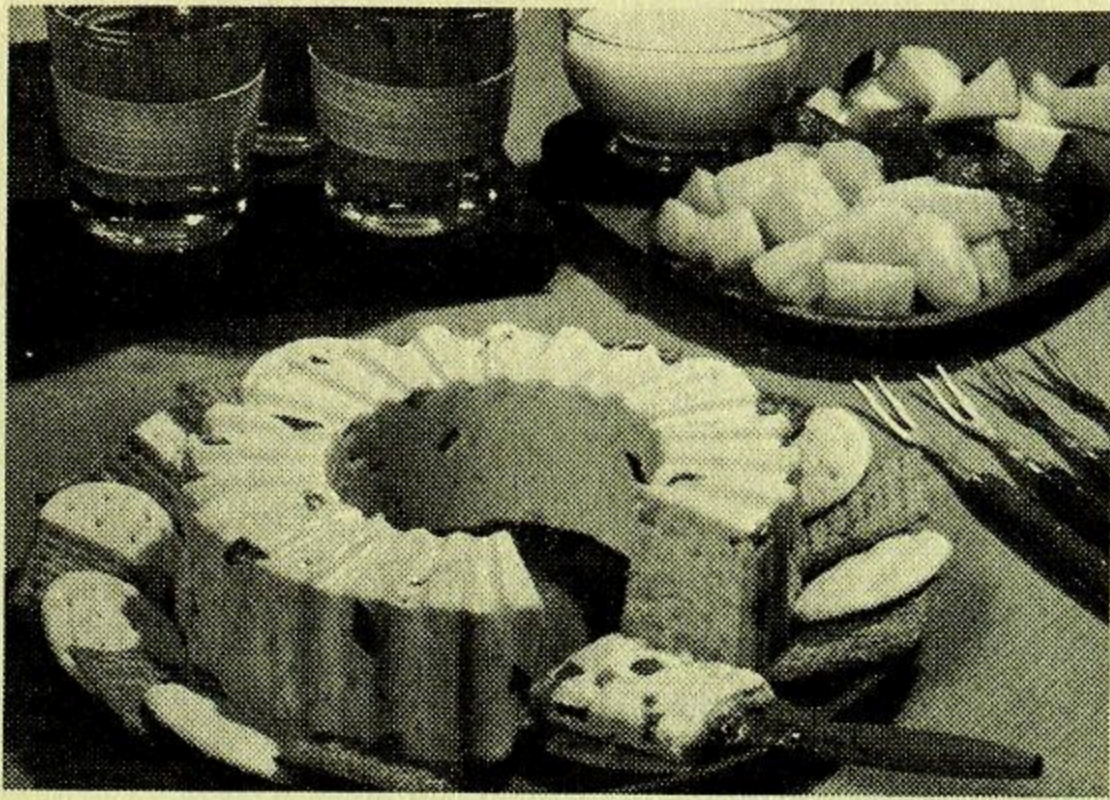
FRANKLY CANTONESE

8 frankfurters, cut diagonally in 1-inch pieces
1 green pepper, cut in strips

$\frac{1}{2}$ cup sliced water chestnuts
1 8-oz. bottle Kraft Sweet 'n Sour Sauce and Dressing
Hot cooked rice

Simmer frankfurters, green pepper and water chestnuts in sauce for 20 minutes. Serve over rice.

4 servings



PARTY CHEESE RING

- | | |
|--|------------------------------------|
| 1 envelope Knox Unflavored Gelatine | 2 tablespoons chopped green pepper |
| 1 cup cold water | 2 tablespoons chopped pimiento |
| 1 cup dairy sour cream | 1 tablespoon chopped onion |
| ½ cup Miracle Whip Salad Dressing | 1 teaspoon Worcestershire sauce |
| 2 4-oz. pkgs. Shredded Cracker Barrel Brand Sharp Natural Cheddar Cheese | ¼ teaspoon salt |

Soften gelatine in water; stir over low heat until dissolved. Combine sour cream and salad dressing; gradually add gelatine mixture, mixing until well blended. Stir in cheese, green pepper, pimiento, onion, Worcestershire sauce and salt. Chill until slightly thickened; mix lightly. Pour into a 4-cup ring mold; chill until firm. Unmold; serve with crackers.

FRANKFURTER ROLL UPS

Sliced sandwich bread
Catsup
Oregano

Kraft Natural Low Moisture Part-Skim Mozzarella Cheese Sliced
Frankfurters

For each sandwich, spread bread with catsup; sprinkle with oregano. Cover with a slice of cheese. Place a frankfurter diagonally across the cheese. Wrap two free corners of the bread around the frankfurter. Fasten with toothpick. Broil until cheese melts.

POLLO SALAD MAGNifico

2 cups cooked, cubed chicken
1 14-oz. can artichoke hearts, drained
½ cup diagonally sliced celery
¼ cup sliced green onions

½ cup Kraft Low Calorie Italian Dressing
1 cup cherry tomato halves
Lettuce

Combine chicken, artichokes, celery, green onions and dressing; toss lightly. Chill several hours. Add tomatoes; toss lightly. Serve on lettuce-lined plates.

4 servings

5-CUP SALAD

1 cup orange sections
1 cup banana slices
1 cup shredded coconut

1 cup Kraft Miniature Marshmallows
1 cup dairy sour cream

Combine fruit, coconut and marshmallows with sour cream; toss lightly. Chill.

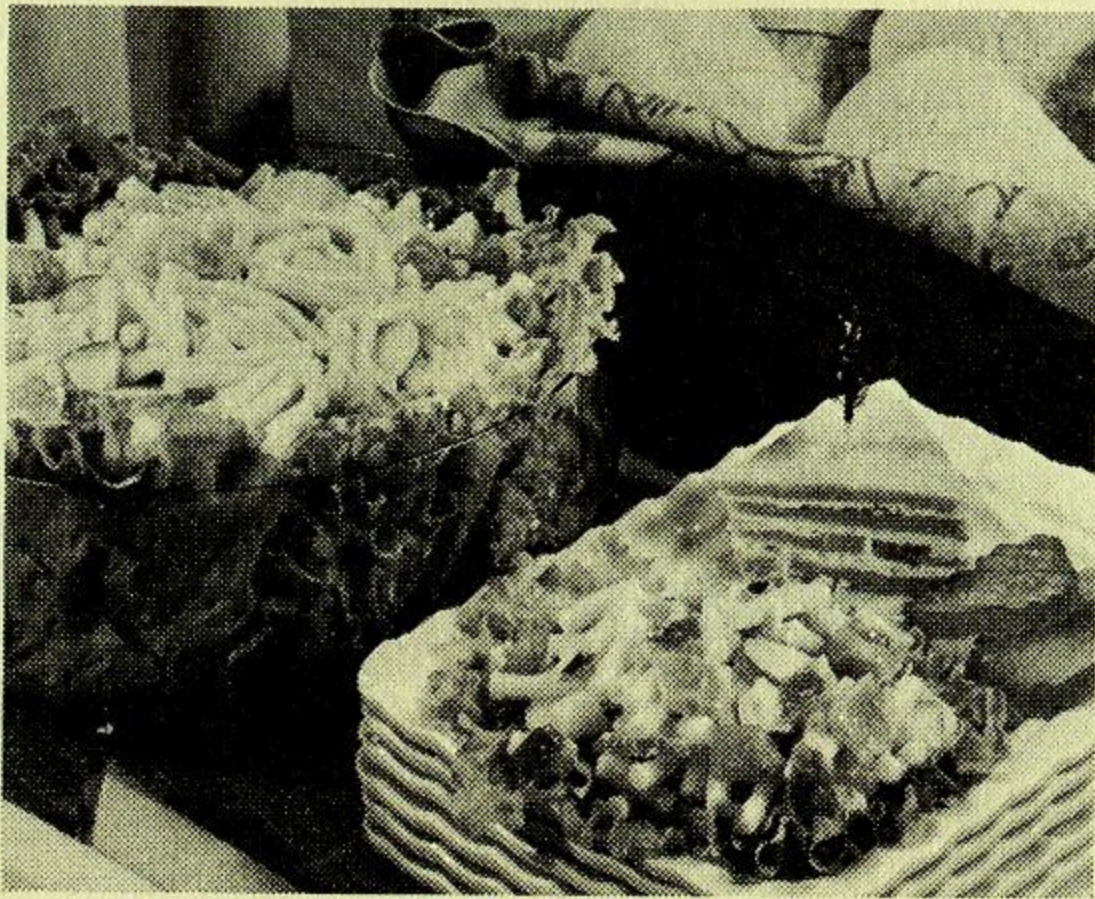
Variation: Substitute 1 cup peach slices for orange sections.

CREAMY PEACH PIE

4 cups Kraft Miniature Marshmallows
2 tablespoons orange juice
1 tablespoon lemon juice
1 cup heavy cream, whipped

1 cup diced peaches
1 8 or 9-inch baked pastry shell, cooled
Peach slices

Melt marshmallows with orange and lemon juice in double boiler; stir until smooth. Chill until slightly thickened; mix until well blended. Fold in whipped cream and peaches. Pour into pastry shell; chill. Garnish with peach slices.



RIVIERA GARDEN SALAD

1 pkg. Kraft Macaroni and
Cheese Dinner
1 cup diced peeled
tomatoes
1 cup diced cucumber
 $\frac{1}{2}$ cup dairy sour cream

$\frac{1}{4}$ cup Miracle Whip Salad
Dressing
 $\frac{1}{4}$ cup chopped green pepper
 $\frac{1}{4}$ cup sliced radishes
 $\frac{1}{4}$ teaspoon salt
Dash of pepper

Prepare dinner as directed on package. Add remaining ingredients; mix lightly. Chill.

4 to 6 servings

ZUCCHINI BAKE

6 medium zucchini
 $\frac{1}{2}$ cup chopped onion
2 tablespoons Parkay Margarine
1 cup chopped tomatoes
1 teaspoon salt

$\frac{1}{2}$ teaspoon poultry seasoning
 $\frac{1}{4}$ teaspoon pepper
1 cup (4 ozs.) shredded Cracker Barrel
Brand Sharp Natural Cheddar Cheese

Parboil zucchini, 5 minutes in salted water. Trim ends; cut in half lengthwise. Scoop out center of each; chop. Cook onion in margarine until tender; combine with chopped zucchini, tomatoes, seasonings and cheese. Fill zucchini. Arrange in a 9 x 13-inch baking dish. Bake at 350°, 30 minutes.

6 servings

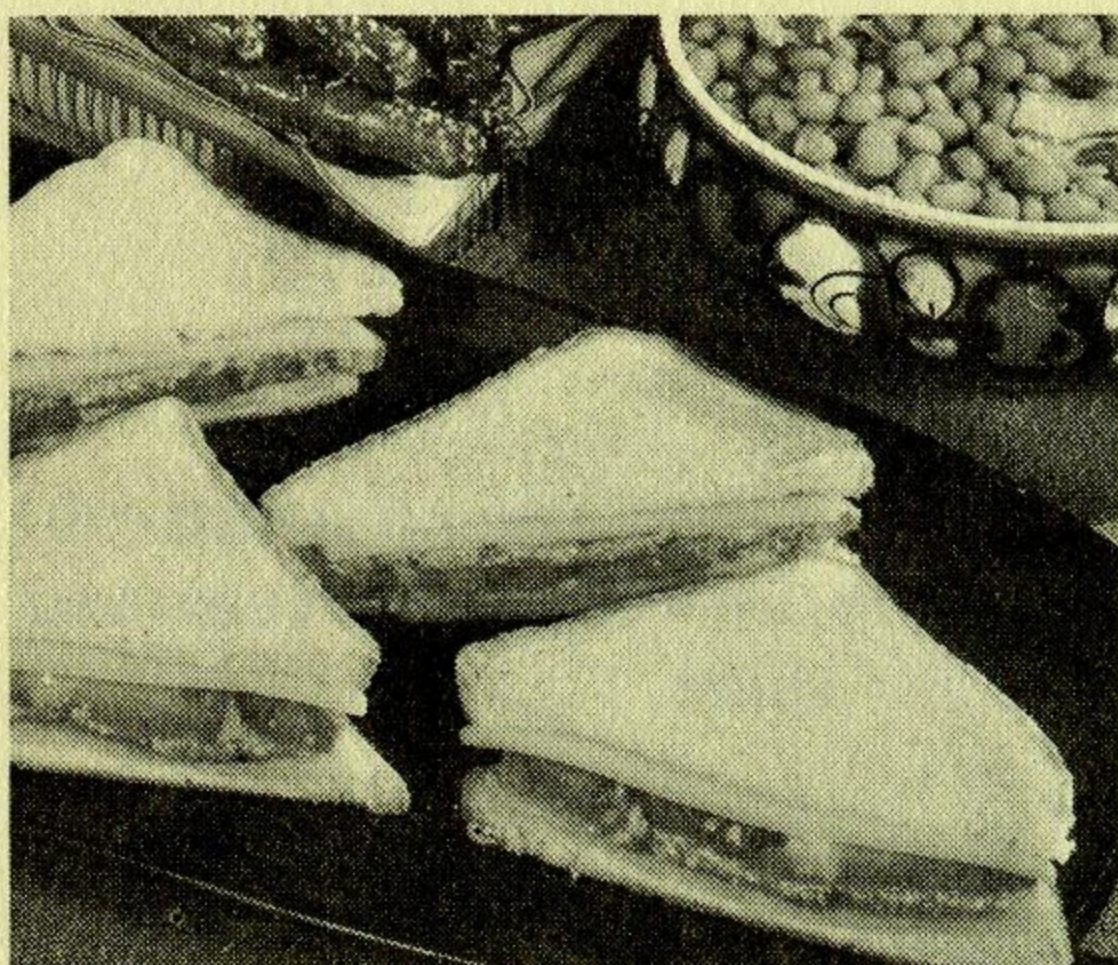
PARTY CHICKEN SALAD

$\frac{1}{2}$ lb. Velveeta Pasteurized Process Cheese
Spread, cubed
2 cups cubed cooked chicken
1 cup drained pineapple tidbits

1 cup sliced celery
1 cup seeded halved green grapes
Miracle Whip Salad Dressing
Lettuce

Combine Velveeta, chicken, pineapple, celery, grapes and enough salad dressing to moisten; toss lightly. Serve in lettuce-lined salad bowl.

6 servings



DIABLO GRILL

1 4½-oz. can deviled ham
¼ cup pickle relish
12 slices white bread
Miracle Whip Salad
Dressing

Kraft American Singles
Pasteurized Process
Cheese Food
6 tomato slices
Parkay Margarine, melted

Combine deviled ham and pickle relish; mix well. For each sandwich, spread 2 slices of bread with salad dressing. Cover one slice of bread with slice of cheese food, deviled ham mixture, tomato slice, second slice of cheese

food and bread. Brush sandwich with margarine; grill on both sides until lightly browned.

6 sandwiches

FESTIVE CHICKEN SANDWICHES

1½ cups diced cooked chicken or turkey
½ cup chopped almonds, toasted
½ cup chopped tomato
1 teaspoon salt
Dash of pepper

Miracle Whip Salad Dressing
4 English muffins, split, toasted
Lettuce
Kraft American Singles Pasteurized
Process Cheese Food

Combine chicken, almonds, tomato, seasonings and enough salad dressing to moisten; mix lightly. For each sandwich, cover half of muffin with lettuce, cheese food slice and chicken mixture.

8 sandwiches

CANTALOUPE ALASKA

2 cantaloupes, cut in half
1 quart ice cream or sherbet

Marshmallow Meringue

Place scoops of ice cream in cantaloupe halves; cover with Marshmallow Meringue. Bake at 450°, 5 minutes.



MARSHMALLOW MERINGUE

2 egg whites
¼ cup sugar

1½ cups Kraft Miniature Marshmallows

Beat egg whites until soft peaks form. Gradually add sugar, beating to stiff peaks. Fold in marshmallows.

OVEN-FRIED CHICKEN PARMESAN

1 broiler-fryer, cut up
1 egg, beaten
1 tablespoon milk
 $\frac{1}{2}$ cup Kraft Grated Parmesan Cheese
 $\frac{1}{4}$ cup flour

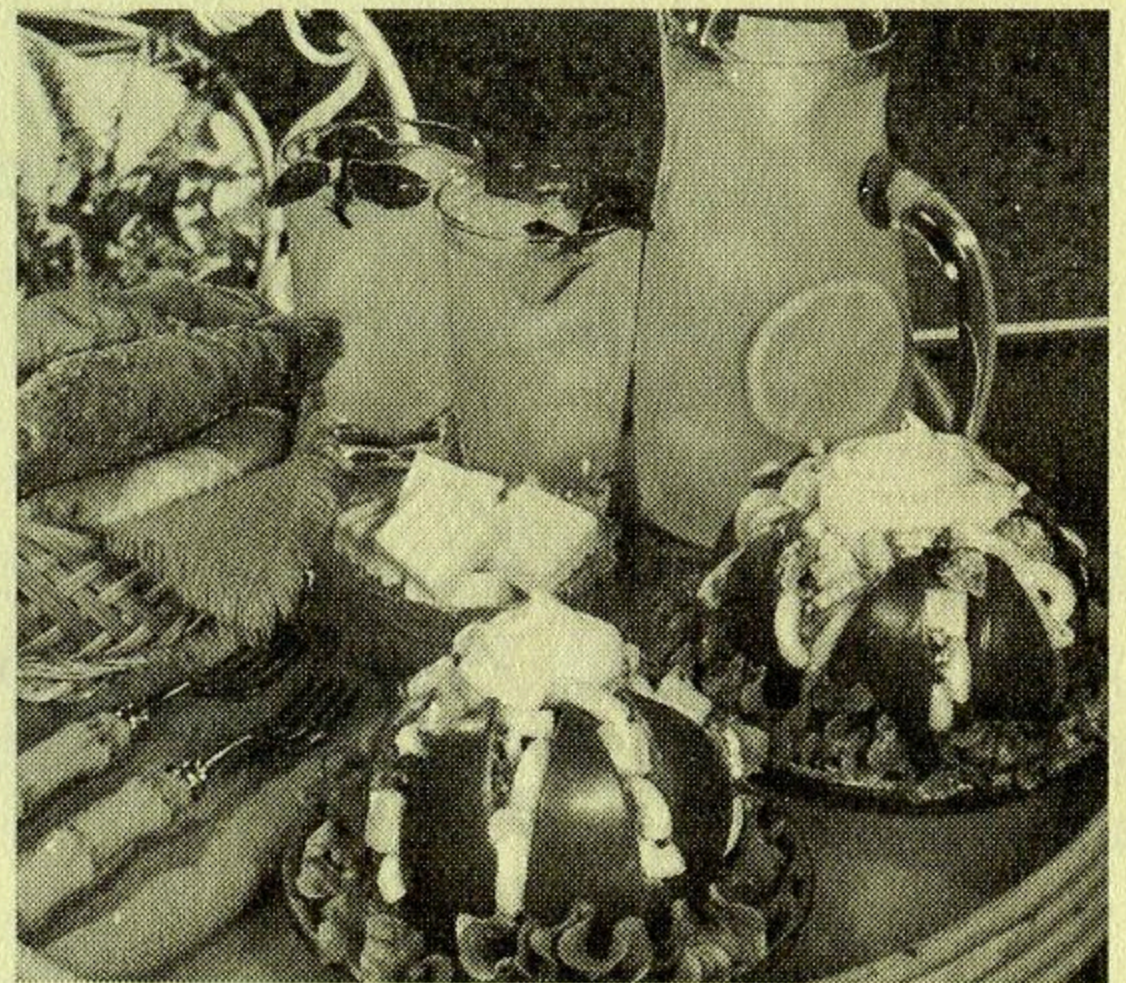
2 teaspoons paprika
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
 $\frac{1}{2}$ cup Parkay Margarine, melted

Dip chicken in combined egg and milk, then in mixture of cheese, flour and seasonings. Place in shallow baking dish. Pour margarine over chicken; bake at 350°, 1 hour.

3 to 4 servings

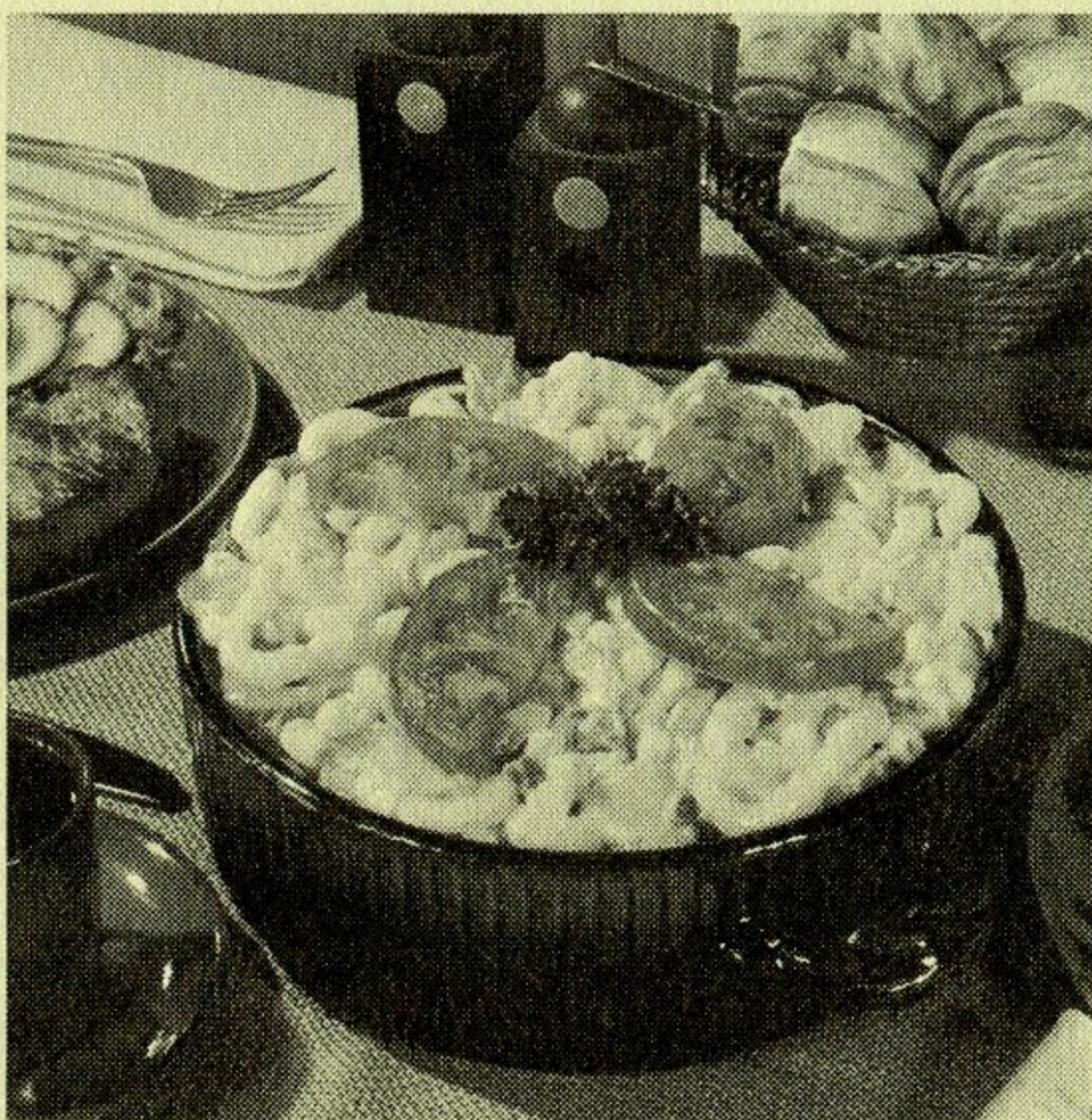
STUFFED TOMATOES GRANDE

2 cups cooked elbow macaroni
 $\frac{1}{4}$ lb. Velveeta Pasteurized Process Cheese Spread, diced
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{4}$ cup chopped sweet pickle
2 tablespoons chopped onion
Miracle Whip Salad Dressing
6 tomatoes



Combine macaroni, cheese, celery, pickle, onion and $\frac{1}{2}$ cup salad dressing; toss lightly. Cut each tomato in 6 sections almost to stem end; fill tomatoes with macaroni salad. To serve cold: Top with additional salad dressing. To serve hot: Bake at 375°, 20 minutes.

6 servings



BAKED TOMATOES GRANDE

2 cups cooked elbow macaroni
 $\frac{1}{4}$ lb. Velveeta Pasteurized Process Cheese Spread, diced
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{4}$ cup chopped sweet pickle
2 tablespoons chopped onion
 $\frac{1}{2}$ cup Miracle Whip Salad Dressing
3 tomatoes, sliced

Combine macaroni, cheese, celery, pickle, onion and salad dressing; toss lightly. Layer macaroni mixture and tomato slices in a 1½-quart casserole; bake at 375°, 20 minutes.

6 servings

SPRING FLING CHICKEN

- 1 broiler-fryer, cut up
- $\frac{1}{4}$ cup flour
- $\frac{1}{4}$ teaspoon salt
- Dash of pepper
- $\frac{1}{4}$ cup Kraft Oil
- 1 cup "Fresh-Chilled™" Orange Juice by Kraft

- $\frac{1}{2}$ cup Kraft Barbecue Sauce
- 2 tablespoons brown sugar, packed
- Dash of Tabasco sauce
- 1 tablespoon chopped candied ginger
- 1 unpeeled orange, sliced, quartered
- Hot cooked rice

Coat chicken with seasoned flour; brown in oil. Mix orange juice, barbecue sauce, brown sugar, Tabasco sauce, and ginger; pour over chicken. Cover and simmer 30 minutes. Add orange slices; simmer uncovered 10 minutes or until chicken is tender. Arrange chicken and orange slices on rice. Serve with sauce.

4 servings

SUN-SATIONAL CHEESE CAKE

- 1 cup graham cracker crumbs
- 3 tablespoons sugar
- 3 tablespoons Parkay Margarine, melted
- * * *
- 3 8-oz. pkgs. Philadelphia Brand Cream Cheese
- 1 cup sugar
- 3 tablespoons flour

- 2 tablespoons lemon juice
- 1 tablespoon lemon rind
- $\frac{1}{2}$ teaspoon vanilla
- 4 eggs (1 separated)
- * * *
- $\frac{3}{4}$ cup sugar
- 2 tablespoons cornstarch
- $\frac{1}{2}$ cup water
- $\frac{1}{4}$ cup lemon juice

Combine crumbs, sugar and margarine. Press onto bottom of 9-inch spring pan. Bake at 325°, 10 minutes.

Combine softened cream cheese, sugar, flour, lemon juice, lemon rind and vanilla. Add 3 eggs, one at a time, mixing well after each addition. Beat in remaining egg white; reserve egg yolk for glaze. Pour mixture over crumbs; bake at 450°, 10 minutes. Reduce to 250°; continue baking for 30 minutes. Loosen cake from rim of pan; cool before removing rim of pan.

Combine sugar and cornstarch; add water and lemon juice. Cook until clear and thickened, stirring occasionally. Add small amount to slightly beaten egg yolk; return mixture to pan and cook a few minutes longer. Cool slightly. Spoon over cheese cake; chill until firm. Garnish with lemon slices, if desired.

10 to 12 servings

HE-MAN SUPPER

2 lbs. round steak, cut in strips
 $\frac{1}{2}$ cup Catalina Brand French Dressing
 $\frac{1}{2}$ cup chopped onion
 $1\frac{1}{2}$ cups water
1 pkg. Kraft Sour Cream Sauce Mix
 $\frac{1}{2}$ cup chopped celery

1 3-oz. can sliced mushrooms,
drained
1 teaspoon Worcestershire sauce
Hot cooked noodles

Brown meat in $\frac{1}{4}$ cup dressing. Add onion; cook until tender. Combine remaining dressing, water and sauce mix, mixing until well blended. Add celery, mushrooms and Worcestershire sauce. Pour over meat; cover and simmer 1 hour or until meat is tender. Serve over noodles.

6 servings

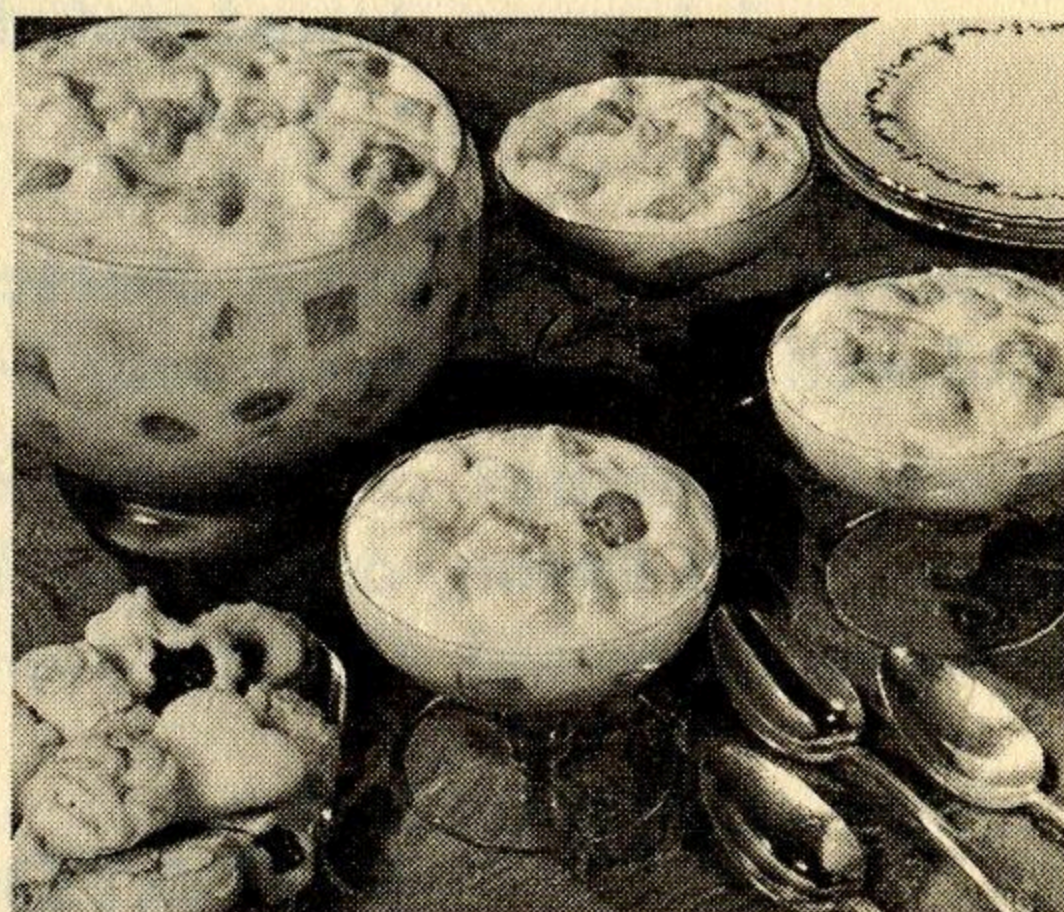
FANTASTIQUE FRUIT FLUFF

2 cups milk
1 8-oz. pkg. Philadelphia
Brand Cream Cheese
1 $3\frac{3}{4}$ -oz. pkg. instant
vanilla pudding mix

$1\frac{1}{2}$ cups (1-lb. 1-oz. can)
fruit cocktail,
drained
1 cup Kraft Flavored
Miniature
Marshmallows

Gradually add $\frac{1}{2}$ cup milk to softened cream cheese, mixing until well blended. Add pudding mix and remaining milk; beat slowly 1 minute. Stir in fruit cocktail and marshmallows; chill.

6 to 8 servings



DUTCH SLAW

Combine shredded cabbage, pineapple tidbits, carrot coins and enough Poppy Seed Dressing to moisten; toss lightly.

POPPY SEED DRESSING

$\frac{1}{2}$ cup sugar
 $\frac{1}{3}$ cup vinegar
1 teaspoon salt
1 teaspoon dry mustard

$\frac{1}{2}$ teaspoon onion juice
1 cup Kraft Oil
1 tablespoon poppy seeds

Combine sugar, vinegar, salt, mustard and onion juice; shake or beat until sugar dissolves. Add oil and poppy seeds. Chill. Shake well before serving.

$1\frac{3}{4}$ cups

"THE SPRING THING"

These taste-tempting recipes have been selected from an exciting new eight page Kraft recipe booklet, "THE SPRING THING", illustrated in full color. Its bright, fresh recipe ideas will help you forget all about winter! It appears in the April issue of Ladies Home Journal—also look for your free copy at your favorite grocery store.

ALOHA CHEESE BALL

- 1 8-oz. pkg. Philadelphia Brand Cream Cheese
- 3 tablespoons Kraft Blue Cheese
- 1 8³/₄-oz. can crushed pineapple, drained
- ¹/₂ cup chopped pecans
- 1 teaspoon chopped candied ginger

* * *

- 1 3-oz. pkg. Philadelphia Brand Cream Cheese
- ¹/₄ cup milk
- 2 cups (8 ozs.) shredded Cracker Barrel Brand Sharp Natural Cheddar Cheese
- 6 slices crisply cooked bacon, crumbled
- 1 teaspoon grated onion
- ¹/₄ teaspoon Tabasco sauce

Combine softened cream cheese, Blue cheese, pineapple, nuts and ginger, mixing until well blended. Spoon into 1-quart mold or bowl. Chill.

Combine softened cream cheese with milk until well blended. Stir in shredded cheese. Add bacon, onion and Tabasco sauce. Spread over first layer. Refrigerate overnight; unmold. Garnish top layer with coconut and pecan halves, if desired.

POTATO-PATCH CASSEROLE

- 1 lb. ground beef
- ¹/₂ cup chopped onion
- 1 egg
- ¹/₄ cup milk
- ¹/₄ cup dry bread crumbs
- 1 teaspoon salt
- ¹/₄ teaspoon pepper
- ¹/₄ teaspoon celery salt
- Kraft Oil

* * *

- 5 cups sliced potatoes
- 1 10-oz. pkg. frozen peas and carrots, partially thawed
- 1 teaspoon salt
- Dash of pepper
- 1 pkg. Kraft White Sauce Mix
- ¹/₂ cups milk
- ¹/₂ lb. Velveeta Pasteurized Process Cheese Spread, cubed

Combine meat, onion, egg, milk, bread crumbs and seasonings. Mix lightly. Shape into 10 meat balls; brown in oil.

Combine potatoes, vegetables and seasonings. Gradually add milk to sauce mix; bring to a boil, stirring constantly. Reduce heat; cook until thickened. Stir in Velveeta; heat until melted. Arrange meat balls in greased shallow 3-quart casserole. Add potato mixture; cover with Velveeta sauce. Bake at 375°, 45 minutes or until potatoes are done.

5 servings

SEA GARDEN SALAD

Tear head lettuce in bite-size pieces into a lettuce-lined salad bowl. Top with cooked shrimp, artichoke hearts, tomato wedges, mushroom slices and green pepper rings. Serve with Kraft Green Goddess Dressing.

SPRING FANCY SALAD BOWL

Tear assorted greens in bite-size pieces into a lettuce-lined salad bowl. Add sliced cauliflowerets, sliced pitted ripe olives, pimienta diamonds and onion rings; toss lightly. Top with peeled avocado slices; serve with Kraft French Dressing.

LEMON TREE MUFFINS

$\frac{1}{2}$ cup Parkay Margarine
 $\frac{1}{2}$ cup sugar
1 tablespoon grated lemon rind
2 eggs, separated
1 cup flour
1 teaspoon baking powder

$\frac{1}{4}$ teaspoon salt
3 tablespoons lemon juice
* * *
1 tablespoon sugar
1 teaspoon nutmeg
 $\frac{1}{4}$ cup chopped nuts

Cream margarine; gradually add sugar and lemon rind, beating until light and fluffy. Add egg yolks, one at a time, mixing well after each addition. Sift together flour, baking powder and salt. Add flour mixture alternately with lemon juice, mixing just until blended. Beat egg whites until stiff peaks form. Fold egg whites into batter; spoon into 12 greased muffin cups. Sprinkle with combined sugar, nutmeg and nuts. Bake at 375° , 20 to 25 minutes.

12 muffins

MAYTIME MACARONI

1 pkg. Kraft Macaroni and Cheese
Dinner
 $\frac{1}{2}$ cup dairy sour cream
 $\frac{1}{4}$ cup milk
 $\frac{1}{2}$ teaspoon salt

Dash of pepper
8 slices crisply cooked bacon,
crumbled
2 tomatoes, sliced

Prepare dinner as directed on the package. Blend in sour cream, milk and seasonings. Layer dinner, bacon and tomato slices in greased $1\frac{1}{2}$ -quart casserole. Bake at 350° , 25 to 30 minutes. Garnish with additional bacon, tomato flower and parsley, if desired.

4 servings

CLOUD NINE

3 cups Kraft Miniature Marshmallows
 $\frac{3}{4}$ cup milk
2 eggs, beaten
1 cup heavy cream, whipped

10 to 12 jelly roll slices, approximately
 $2\frac{1}{2}$ -inch diameter
2 cups (1-lb. can) apricot halves,
drained

Melt marshmallows with milk in a double boiler; stir until smooth. Gradually add eggs. Cook 2 to 3 minutes, stirring constantly. Remove from heat; add 2 tablespoons brandy, if desired. Chill until thickened; mix until well blended. Fold in whipped cream. Arrange jelly roll slices and apricot halves to line lower half of $1\frac{1}{2}$ -quart bowl; cover with marshmallow mixture. Chill several hours or overnight. Decorate with additional whipped cream, if desired.

8 to 10 servings

FRANK WHIZ MACARONI

1 lb. frankfurters
1 8-oz. pkg. elbow macaroni, cooked,
drained

1 8-oz. jar Cheez Whiz Pasteurized
Process Cheese Spread
 $\frac{1}{4}$ cup chopped green onions
1 tablespoon Kraft Prepared Mustard

Simmer frankfurters in water 5 minutes; drain and slice diagonally into $\frac{1}{2}$ -inch pieces. Combine frankfurters, macaroni, Cheez Whiz, onion and mustard. Heat.

4 to 6 servings

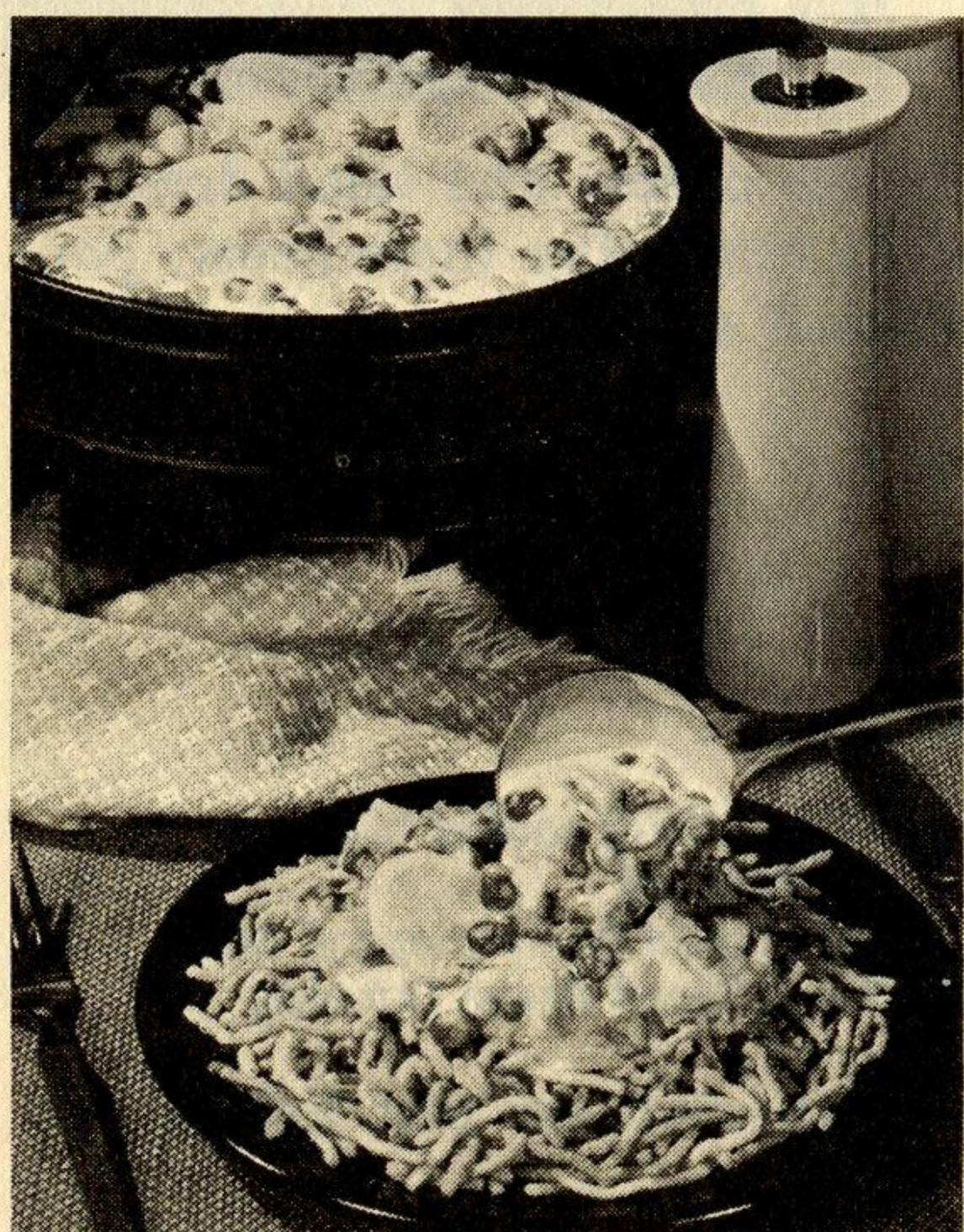
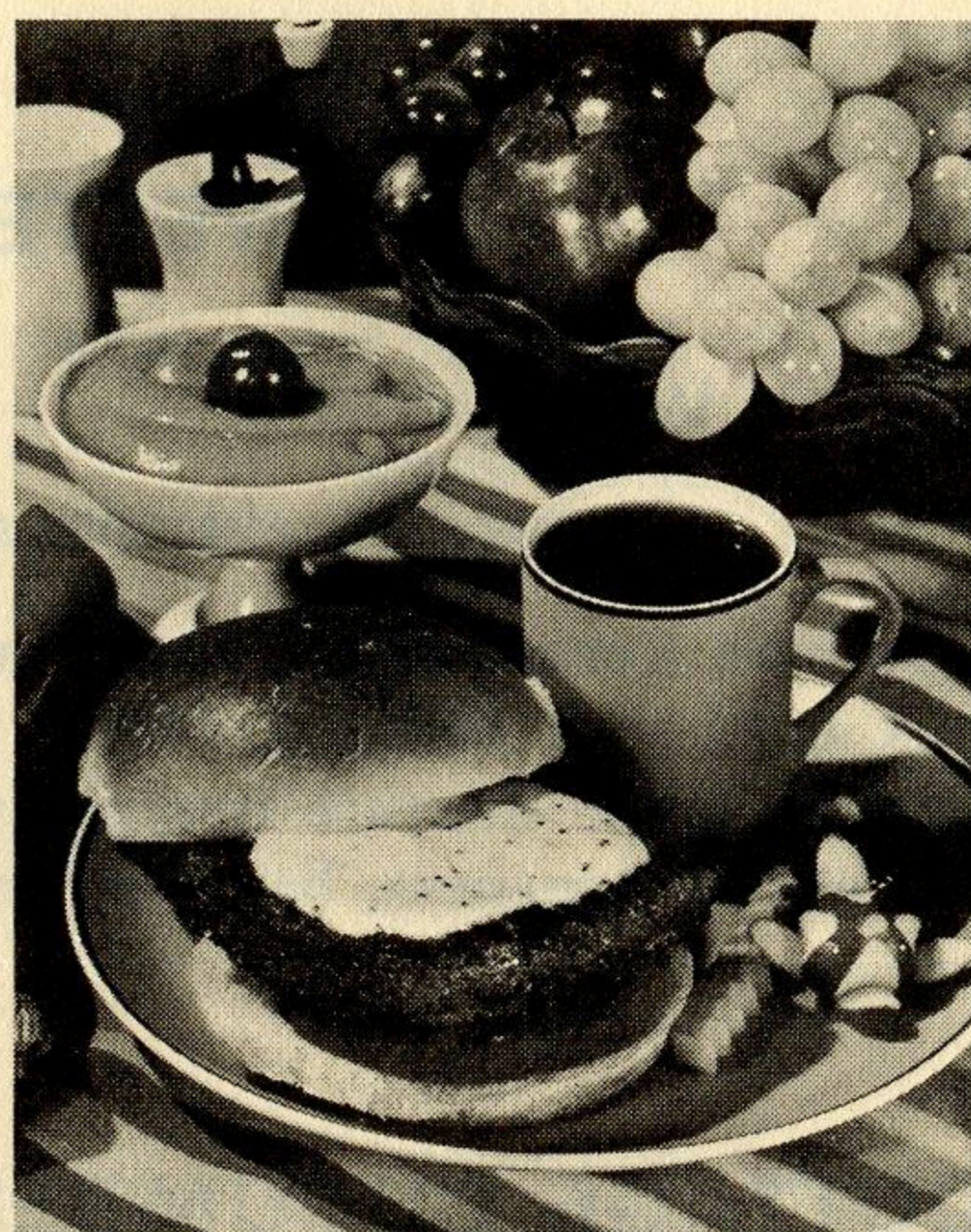
GOLDEN STEAK SANDWICH

$\frac{3}{4}$ cup Miracle Whip Salad
Dressing
2 tablespoons Kraft
Prepared Mustard
 $\frac{1}{2}$ teaspoon poppy seeds
6 minute steaks

Parkay Margarine
6 hamburger buns, split,
toasted
12 tomato slices

Combine salad dressing, mustard and poppy seeds; mix well. Cook steaks in small amount of margarine until browned on one side. Turn; spread salad dressing mixture on browned side. Continue cooking until done. For each sandwich, cover bun with 2 tomato slices and a steak.

6 sandwiches



MARQUIS MAIN DISH

$\frac{1}{3}$ cup chopped onion
Parkay Margarine
2 pkgs. Kraft White
Sauce Mix
 $\frac{1}{2}$ cup Miracle Whip
Salad Dressing

1 10-oz. pkg. frozen
peas, cooked, drained
3 hard-cooked eggs,
sliced
 $1\frac{1}{2}$ cups diced cooked
chicken
 $\frac{1}{4}$ cup sliced water
chestnuts
2 tablespoons chopped
pimiento
Chow Mein noodles

Cook onion in small amount of margarine until tender. Prepare white sauce mix as directed on package; blend in salad dressing. Add onion, peas, eggs, chicken, water chestnuts and pimiento; heat. Serve over noodles.

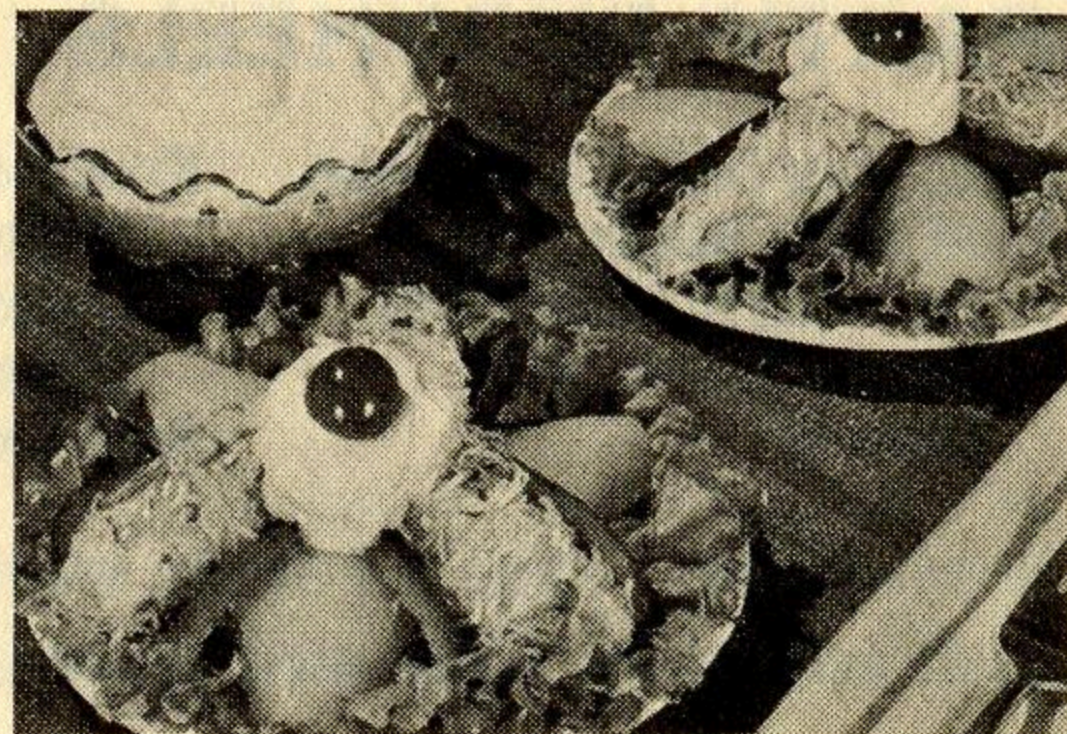
6 servings

BANANA SPLIT SALAD

Banana, cut into spears
Miracle Whip Salad Dressing
Toasted shredded coconut
Pear halves

Green pepper, cut in strips
Lettuce
Maraschino cherries

For each serving, coat banana spears with salad dressing; roll in coconut. Arrange banana spears, pear halves and green pepper strips on lettuce-covered salad plates. Serve with additional salad dressing; garnish with cherries.



MOLDED BANANA SPLIT SALAD

1 1-lb. can pear halves
2 3-oz. pkgs. lemon flavored
gelatin
2 cups boiling water
1 cup cold water

$\frac{1}{4}$ cup maraschino cherries
1 banana, sliced
 $\frac{1}{4}$ cup chopped green pepper
2 tablespoons shredded coconut
Miracle Whip Salad Dressing

Drain pears, reserving $\frac{1}{2}$ cup syrup. Dissolve gelatin in boiling water; add cold water and reserved syrup. Chill until slightly thickened. Pour half of gelatin into 9 x 5-inch loaf pan; arrange pear halves and cherries in gelatin. Chill until firm. Fold bananas, green pepper and coconut into remaining gelatin; pour over molded gelatin layer. Chill until firm. Unmold. Cut into slices; serve with salad dressing.
8 to 10 servings

TOASTY SWEET TREATS

$\frac{1}{3}$ cup (1 stick) Miracle Brand
Margarine
 $\frac{1}{3}$ cup brown sugar, packed

$\frac{1}{4}$ cup chopped pecans and
 $\frac{1}{4}$ cup chopped maraschino cherries
OR
 $\frac{1}{4}$ cup raisins and
 $\frac{1}{4}$ cup chopped peanuts

Combine margarine and sugar; mix until light and fluffy. Add nuts and cherries. Spread on English muffins, toast or biscuits; broil until bubbly.

1 cup

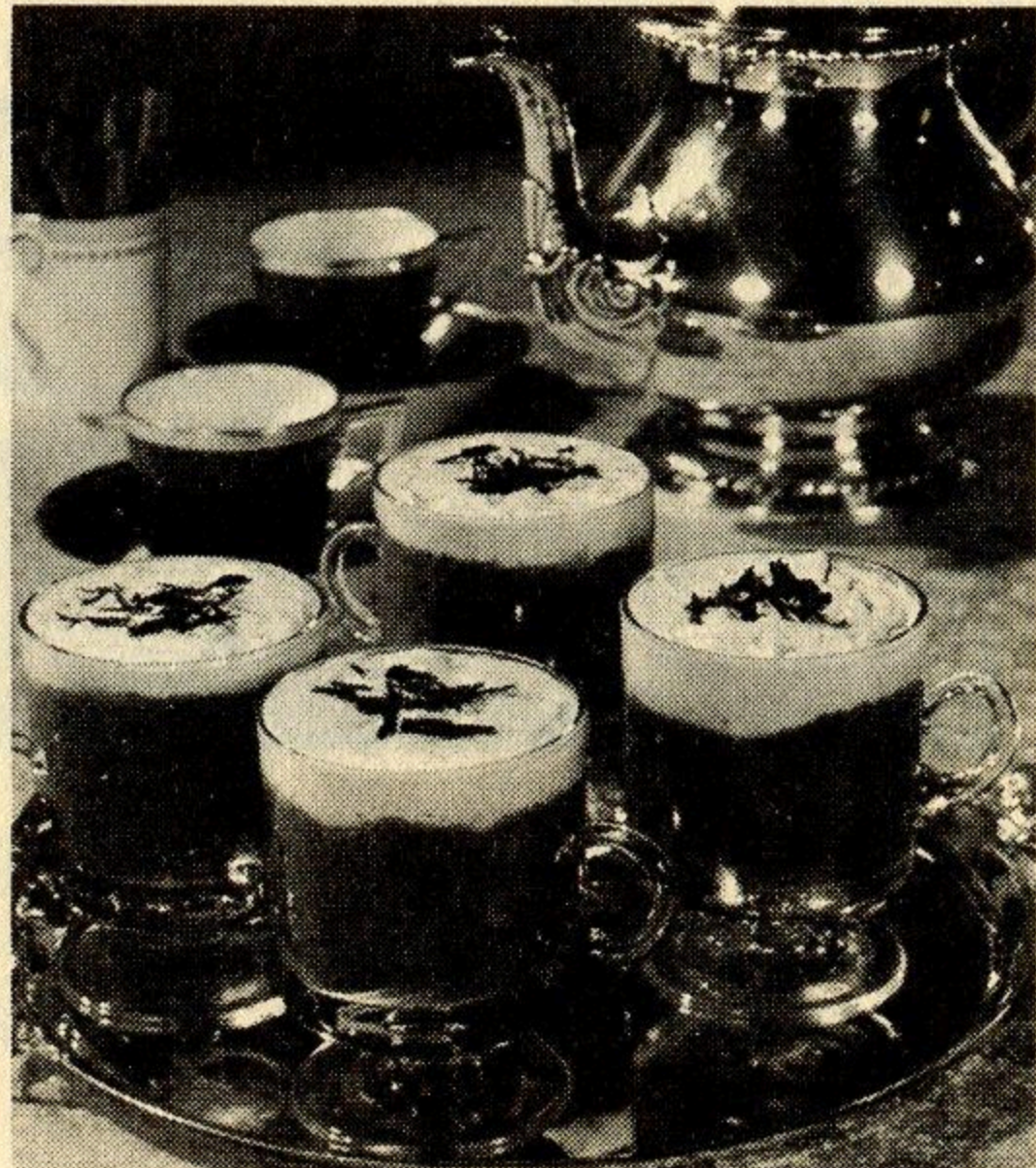
POT DE CREME ELEGANTE

1 8-oz. pkg. Philadelphia
Brand Cream Cheese
 $\frac{1}{4}$ cup Parkay Margarine
1 12 $\frac{1}{2}$ -oz. or 14-oz. pkg.
fudge frosting mix

$\frac{1}{2}$ cup warm water
1 tablespoon brandy
1 teaspoon instant coffee
1 2 or 2 $\frac{1}{2}$ -oz. pkg.
whipped topping mix

Combine softened cream cheese and margarine. Beat in frosting mix alternately with water; add brandy. Pour into serving bowl or 8 pot de creme cups; chill. At serving time, add coffee to topping mix and prepare as directed on package. Spoon over chocolate mixture. Garnish with grated chocolate, if desired. Brandy may be omitted, if desired.

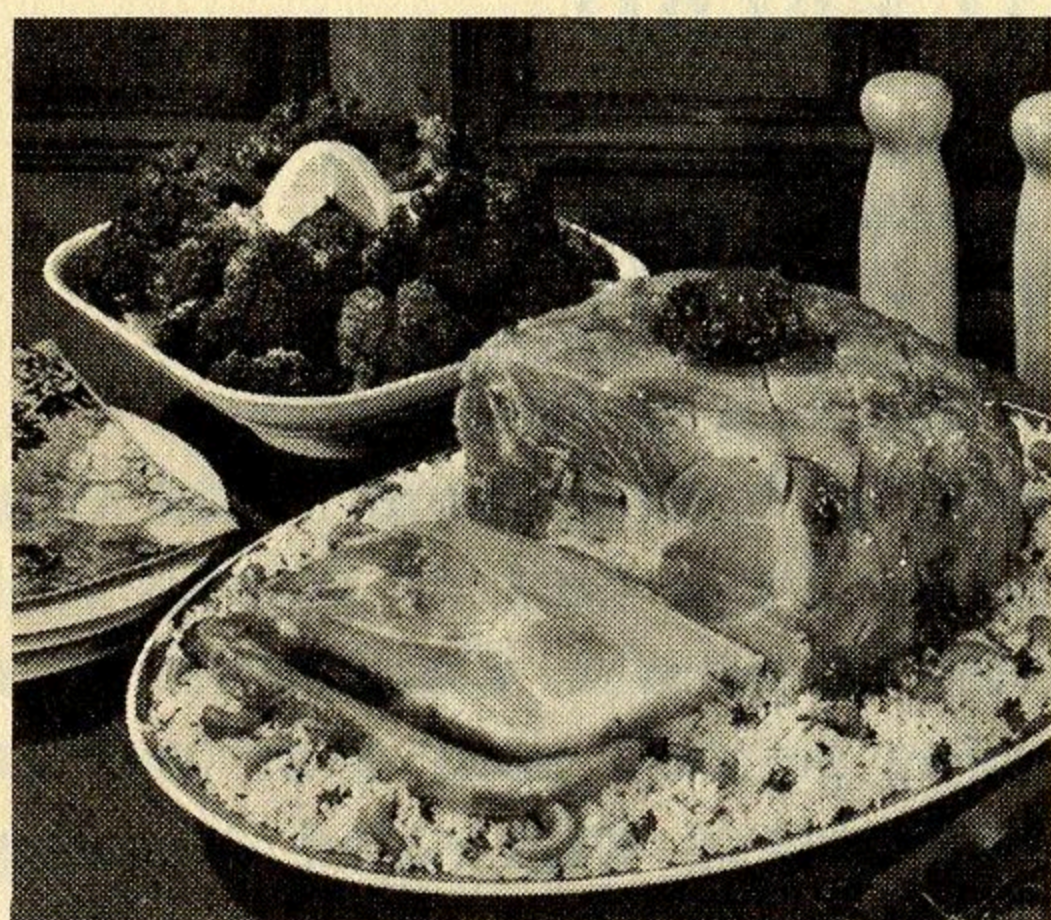
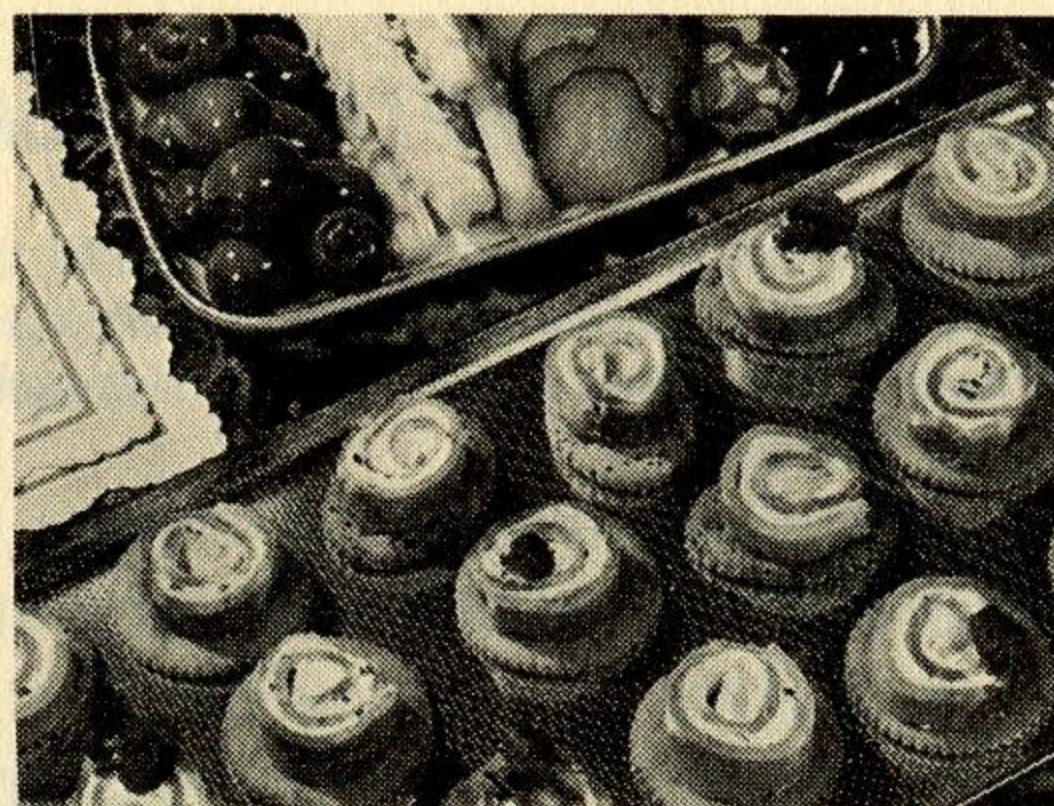
8 servings



PARTY PINWHEELS

Pressed or boiled ham slices	Kraft Party Snack
Kraft Party Snack	Pasteurized Neufchatel
Pasteurized Neufchatel	Cheese Spread with
Cheese Spread with	Chives
Pimento	Assorted Crackers

Spread each slice of ham with cheese spread. Roll and chill. Slice and serve on crackers.



HAM MAGNIFIQUE

2 10-oz. jars Kraft Pure Peach Preserves	Dash of Tabasco sauce
$\frac{1}{4}$ cup vinegar	1 5-lb. canned ham
2 tablespoons Kraft Prepared Mustard	* * *
1 teaspoon Worcestershire sauce	6 cups hot cooked rice
	$\frac{3}{4}$ cup whole cashew nuts
	$\frac{1}{3}$ cup chopped parsley

Combine preserves, vinegar, mustard, Worcestershire sauce and Tabasco sauce; mix well. Spoon half of preserve mixture over ham; bake at 325° until done, basting occasionally.

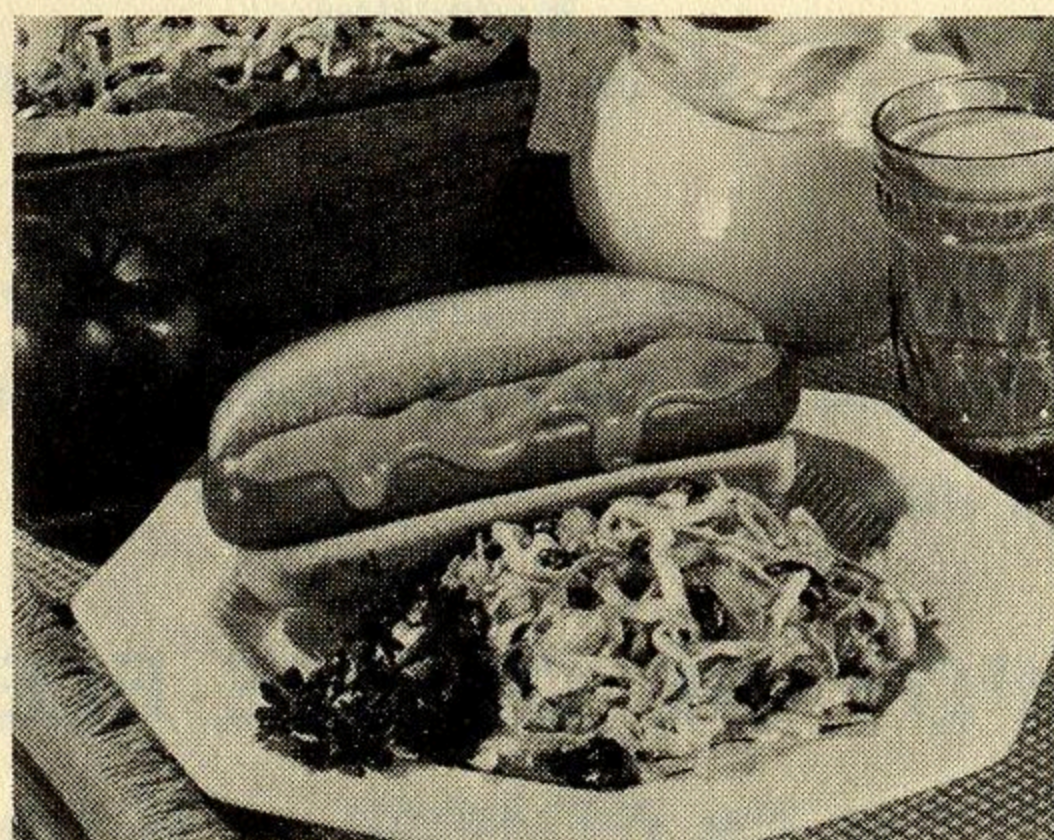
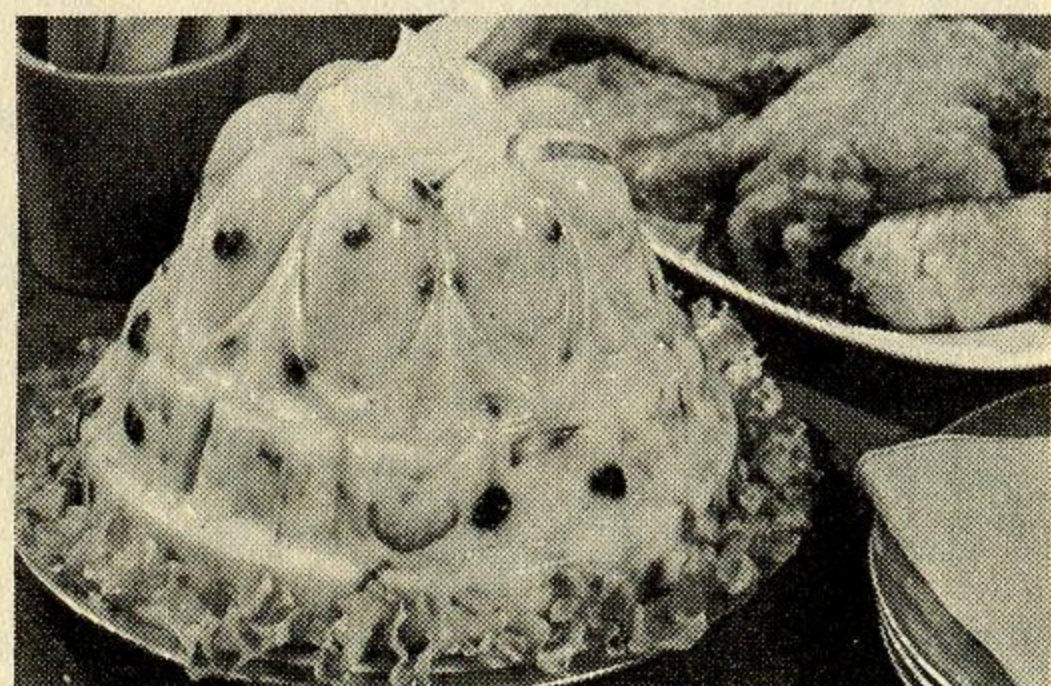
Combine rice, nuts and parsley; toss lightly. Place ham on rice mixture on a serving platter. Serve with remaining heated preserve sauce.

8 to 10 servings

CONFETTI COLESLAW

Combine $1\frac{1}{2}$ cups chopped cabbage, 1 cup shredded carrots, 1 cup sliced celery, $\frac{1}{2}$ cup raisins and enough Miracle Whip Salad Dressing to moisten; toss lightly.

4 to 6 servings



CONFETTI COLESLAW PARFAIT

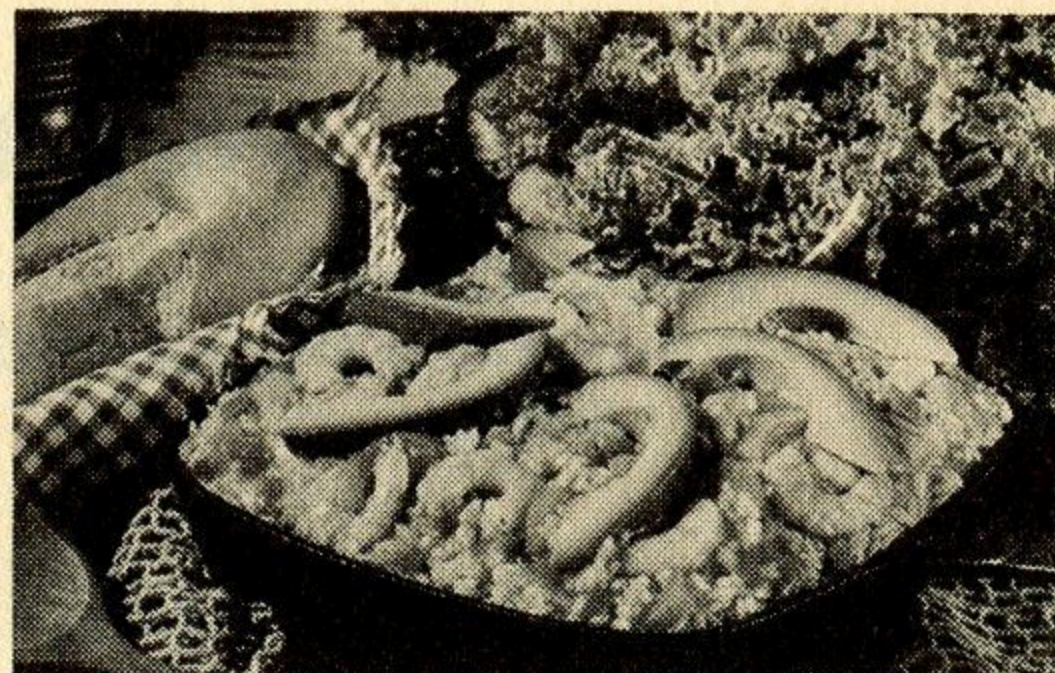
1 3-oz. pkg. lime flavored gelatin	$\frac{1}{2}$ cup Miracle Whip Salad Dressing
1 cup boiling water	1 cup shredded cabbage
$\frac{1}{2}$ cup cold water	$\frac{1}{2}$ cup shredded carrot
1 tablespoon vinegar	$\frac{1}{2}$ cup sliced celery
	$\frac{1}{3}$ cup raisins

Dissolve lime gelatin in boiling water; stir in cold water and vinegar. Gradually add gelatin to salad dressing, mixing until well blended; chill until slightly thickened. Fold in cabbage, carrot, celery and raisins; pour into 1-quart mold. Chill until firm.

6 servings

SEABOARD SKILLET LUNCH

- | | |
|--|---------------------------|
| 1 cup sliced celery | 1 tablespoon flour |
| $\frac{1}{3}$ cup chopped green pepper | 3 cups cooked rice |
| $\frac{1}{4}$ cup chopped onion | 1-lb. cooked shrimp |
| 1 8-oz. bottle Kraft French Dressing | 1 cup diced tomato |
| | 1 avocado, peeled, sliced |



Cook celery, green pepper and onion in small amount of dressing until tender; stir in flour. Add remaining dressing; mix until blended. Add rice, shrimp, and tomato; top with avocado slices. Cover; heat 5 minutes.

4 servings

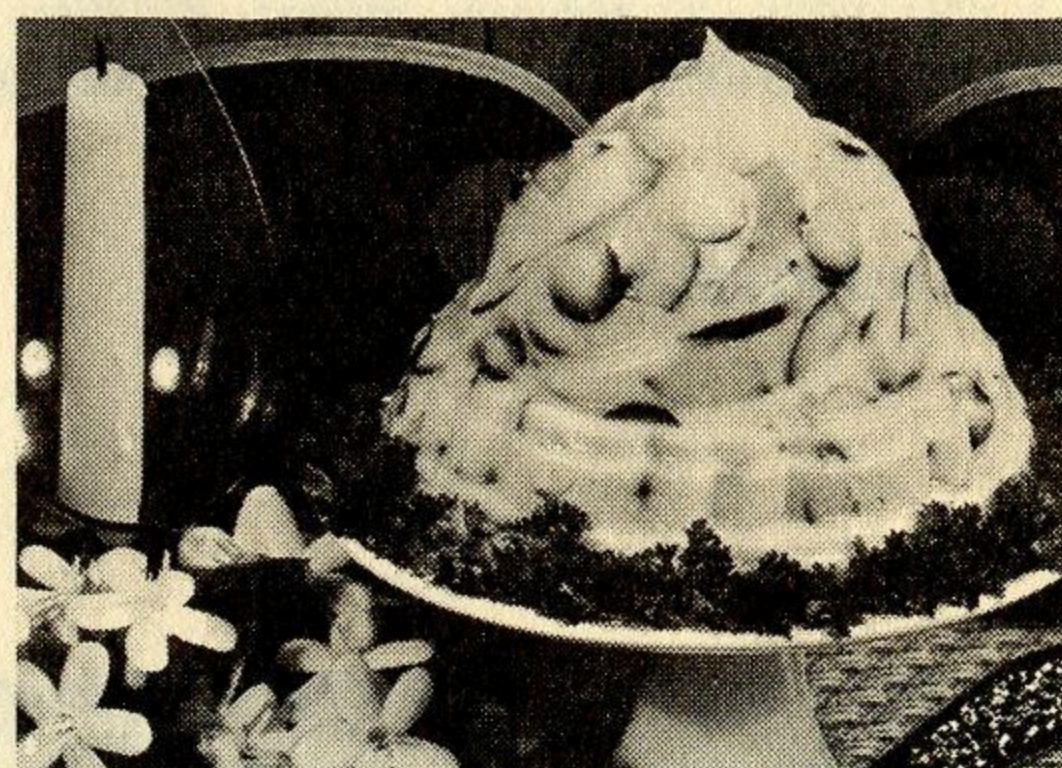
WESTERN CHUCK STEAK

- | | |
|---------------------------------|------------------------------------|
| 1 8-oz. can tomato sauce | $\frac{3}{4}$ teaspoon garlic salt |
| $\frac{1}{2}$ cup Kraft Oil | $\frac{1}{4}$ teaspoon pepper |
| $\frac{1}{3}$ cup vinegar | 2 lbs. chuck steak, 1-inch thick |
| 1 teaspoon Worcestershire sauce | |

Combine tomato sauce, oil, vinegar, Worcestershire sauce, garlic salt and pepper; mix until well blended. Pierce steak with fork on both sides. Marinate steak in tomato sauce mixture overnight. Drain, reserving marinade. Broil, grill or roast to desired doneness, brushing frequently with marinade.

COTTAGE CUCUMBER MOLD

- | | |
|---|---|
| 1 3-oz. pkg. lime flavored gelatin | 1 cup chopped cucumber |
| 1 cup boiling water | $\frac{1}{4}$ cup sliced pitted ripe olives |
| 1 cup cottage cheese | 1 tablespoon chopped onion |
| $\frac{1}{2}$ cup Miracle Whip Salad Dressing | |



Dissolve lime gelatin in boiling water. Combine cottage cheese and salad dressing; stir in gelatin. Chill until slightly thickened. Fold in remaining ingredients; pour into 1-quart mold. Chill until firm. Top with additional salad dressing, if desired.

4 to 6 servings

V.I.P. SALAD

- | | |
|---|---|
| 4 cups cubed cooked potatoes | 6 slices crisply cooked bacon, crumbled |
| $1\frac{1}{2}$ cups peeled diced avocados | 1 tablespoon finely chopped onion |
| 1 cup diced tomatoes | Salad Secret Brand Dressing |
| $\frac{1}{2}$ cup sliced celery | |

Combine all ingredients with enough salad dressing to moisten; toss lightly.

8 to 10 servings

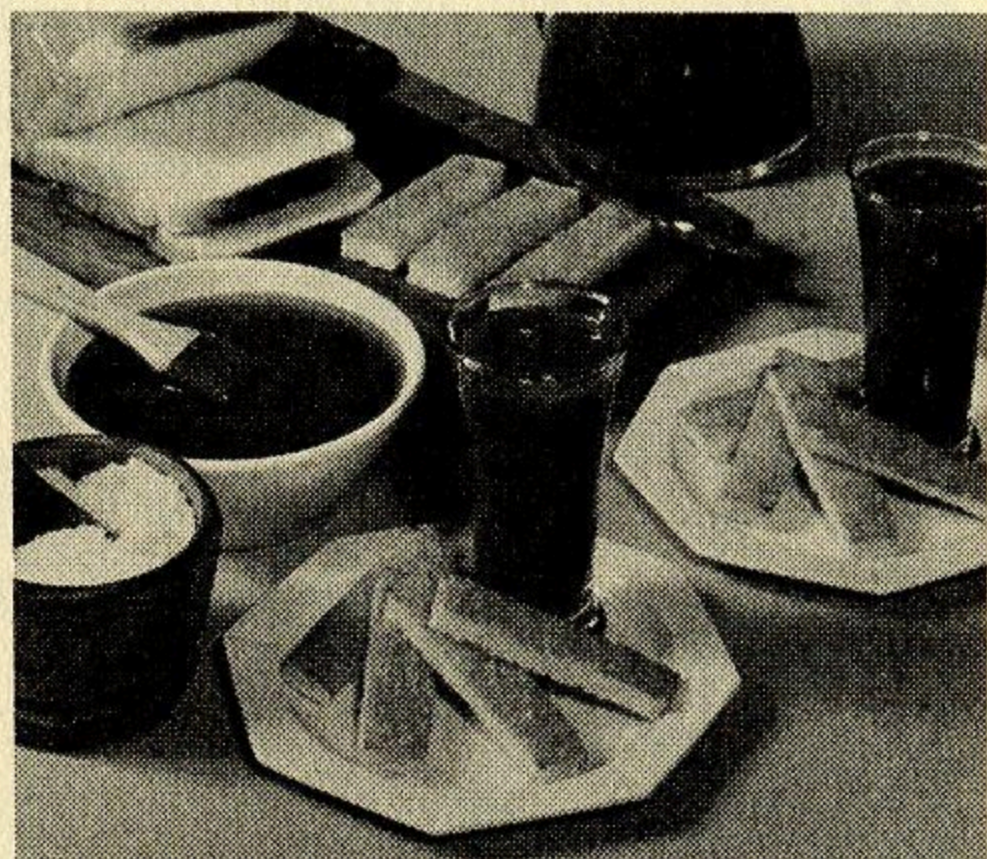
EGGS NEWPORT

1/2 cup Kraft Mayonnaise
1 can condensed cream of
mushroom soup
1/2 cup milk

1 teaspoon chopped chives
6 hard-cooked eggs, sliced
8 slices crisply cooked bacon,
crumbled

Blend mayonnaise and mushroom soup; gradually add milk, mixing until well blended. Stir in chopped chives. Layer egg slices and sauce in a 1-quart baking dish; sprinkle bacon around edge of dish. Bake at 350°, 20 minutes.

4 servings



TANGY TOAST STRIPS

Sliced white bread
Casino Brand French
Dressing

Kraft Grated Parmesan
Cheese

Remove crusts from bread. Brush each slice with dressing; sprinkle with cheese. Cut in strips; place on baking sheet. Bake at 400°, 3 to 5 minutes.

Serve as an appetizer or as an accompaniment with soups and salads.

STRAWBERRY TIFFANY TORTE

3 cups vanilla wafer crumbs
1/2 cup Parkay Margarine, melted
* * *
1 8-oz. pkg. Philadelphia Brand
Cream Cheese
2 cups milk

1 3 3/4-oz. pkg. instant vanilla pudding mix
2 teaspoons grated lemon rind
1 quart strawberries, sliced
1 2-oz. pkg. dessert topping mix

Combine crumbs and margarine; reserve 1 cup for topping. Press remaining crumb mixture onto bottom of greased 13 x 9-inch pan.

Gradually add 1/2 cup milk to softened cream cheese, mixing until well blended. Add pudding mix, remaining milk and lemon rind; beat slowly 1 minute. Pour over crust; cover with layer of strawberries. Prepare dessert topping as directed on package; spread over strawberries and top with remaining crumbs. Chill several hours or overnight.

12 to 15 servings

VERANDA POTATO SALAD

1/4 cup Kraft Oil and Vinegar Dressing
6 cups cubed cooked potatoes
1 cup sliced celery
1/2 cup chopped onion

1/2 cup sliced stuffed olives
1/4 cup chopped parsley
Miracle Whip Salad Dressing
Salt and pepper
Lettuce

Combine oil and vinegar dressing and potatoes; toss lightly. Chill. Add celery, onion, olives, parsley and enough salad dressing to moisten; toss lightly. Season to taste. Chill. Serve in a lettuce-lined bowl.

8 to 10 servings

SAVORY SCALLOPED MEATBALLS

1 lb. ground beef
 1/2 cup chopped onion
 1 egg
 1/4 cup milk
 1/4 cup dry bread crumbs
 1 teaspoon salt
 1/4 teaspoon pepper
 1/4 teaspoon sage
 Kraft Oil

* * *
 5 cups sliced potatoes
 1 10-oz. pkg. frozen peas and carrots,
 partially thawed
 1 1/2 teaspoons salt
 Dash of pepper
 1/2 lb. Velveeta Pasteurized Process
 Cheese Spread, cubed
 1 cup evaporated milk

Combine meat, onion, egg, milk, crumbs and seasonings; mix lightly. Shape into 12 meatballs; brown in oil.

Combine potatoes, vegetables and seasonings. Add Velveeta to milk; heat until melted. Arrange meatballs in a greased, shallow 3-quart casserole. Add potato mixture; cover with Velveeta sauce. Bake at 375°, 45 minutes or until potatoes are tender.

6 servings

SWEET TREATS

Sliced pound cake
 Kraft Whipped Cream Cheese

Kraft Fudge Topping

Spread one slice of cake with whipped cream cheese; cover with second slice spread with fudge topping. Cut sandwich into triangles. Refrigerate until ready to serve.

PARMESAN POTATO SALAD

4 cups diced cooked potatoes
 4 hard-cooked eggs, chopped
 1 cup sliced celery
 1/3 cup chopped onion
 1/2 cup chopped green pepper

1 teaspoon salt
 8 slices crisply cooked bacon, crumbled
 3/4 cup Kraft Grated Parmesan Cheese
 Miracle Whip Salad Dressing

Combine potatoes, eggs, celery, onion, green pepper, salt, bacon, cheese and enough salad dressing to moisten; mix lightly. Sprinkle with additional cheese.

6 to 8 servings

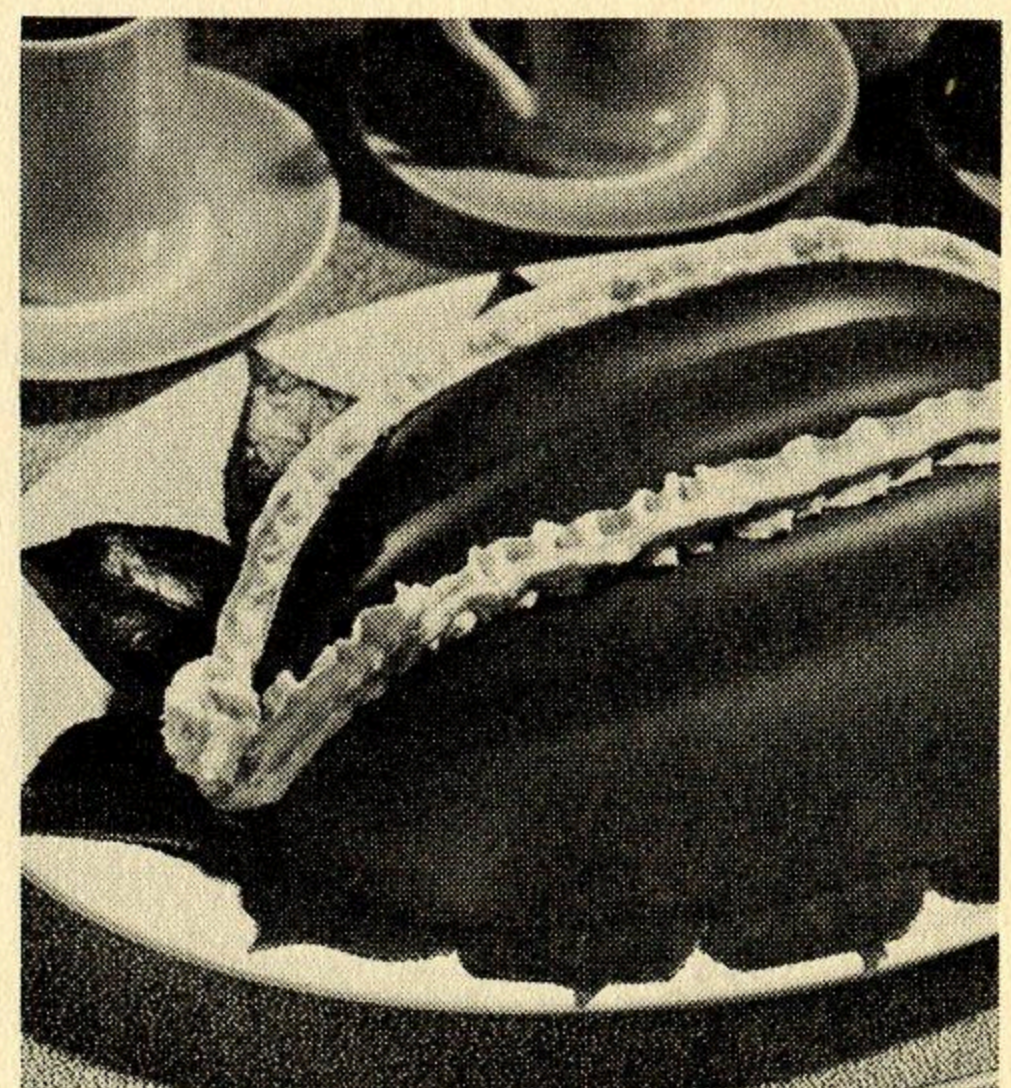
CHOCOLATE "PHILLY" MOUSSE

1 4-oz. pkg. chocolate
 pudding and pie
 filling mix
 1 3/4 cups milk
 1 teaspoon instant coffee

1 8-oz. pkg. Philadelphia
 Brand Cream Cheese,
 cubed
 Whipped cream

Combine pudding mix, milk and instant coffee in saucepan. Cook and stir over medium heat until mixture comes to full boil. Add cream cheese and beat until blended. Pour into 1-quart mold. Place wax paper on surface; chill until set. Unmold; garnish with whipped cream.

8 to 10 servings



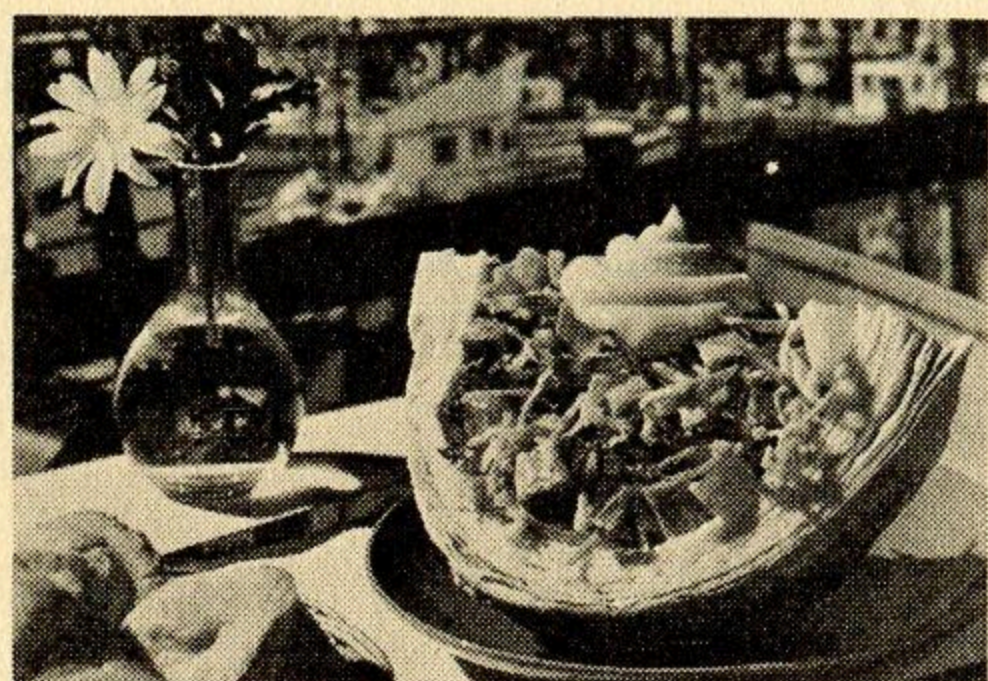
ORANGE SPARKLE

1 3-oz. pkg. orange flavored
gelatin
1 cup boiling water

1 pint orange sherbet
1 cup orange sections
2 cups Kraft Miniature Marshmallows

Dissolve orange gelatin in boiling water. Add sherbet; stir until dissolved. Chill until almost firm; fold in fruit and marshmallows. Fill 6 dessert dishes; chill until firm. Garnish with additional marshmallows and orange sections, if desired.

6 servings



CAPTAIN'S COLESLAW

1 head cabbage
1 cup diced cooked ham
1 1/3 cups (13 1/2-oz. can)
drained pineapple
tidbits

1/4 cup sliced sweet pickles
1/4 cup golden seedless
raisins
Miracle Whip Salad
Dressing

Cut cabbage into six wedges; remove center of each wedge, leaving outer leaves to form serving boats. Shred cabbage removed from center; add remaining ingredients and enough salad dressing to moisten. Toss lightly; chill. Serve in cabbage boats; top with additional dressing, if desired.

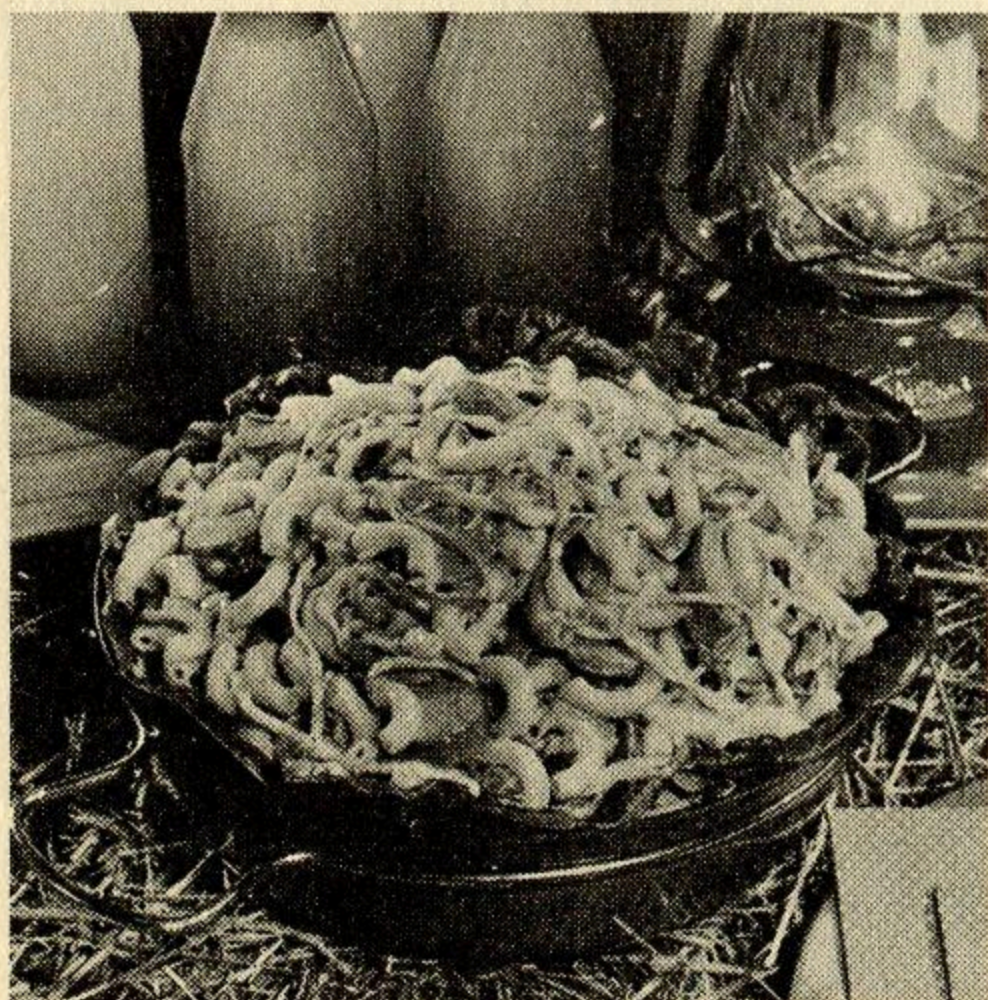
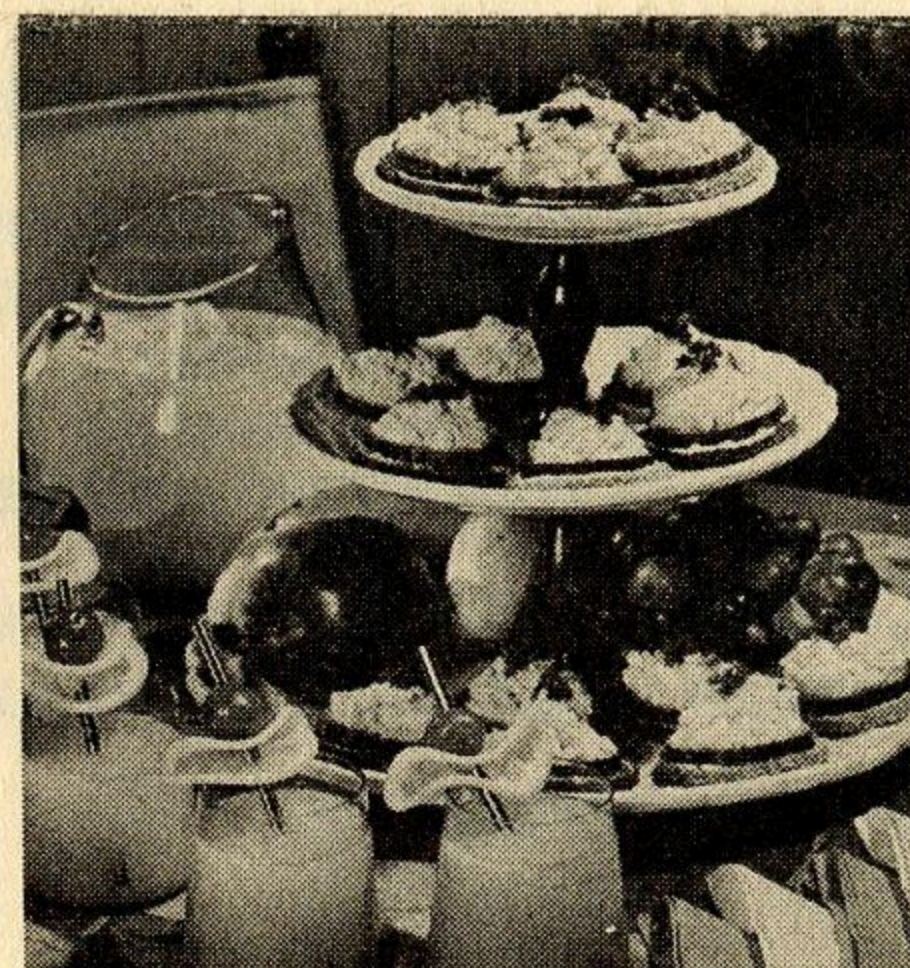
6 servings

CRISPY CUCUMBER CANAPES

Sliced pumpernickel bread
Parkay Margarine
Cucumber slices

Kraft Whipped Cream Cheese
with Smoked Salmon
Parsley

Cut pumpernickel bread into circles; spread with margarine. Top with cucumber slice, whipped cream cheese and sprig of parsley. Refrigerate until ready to serve.



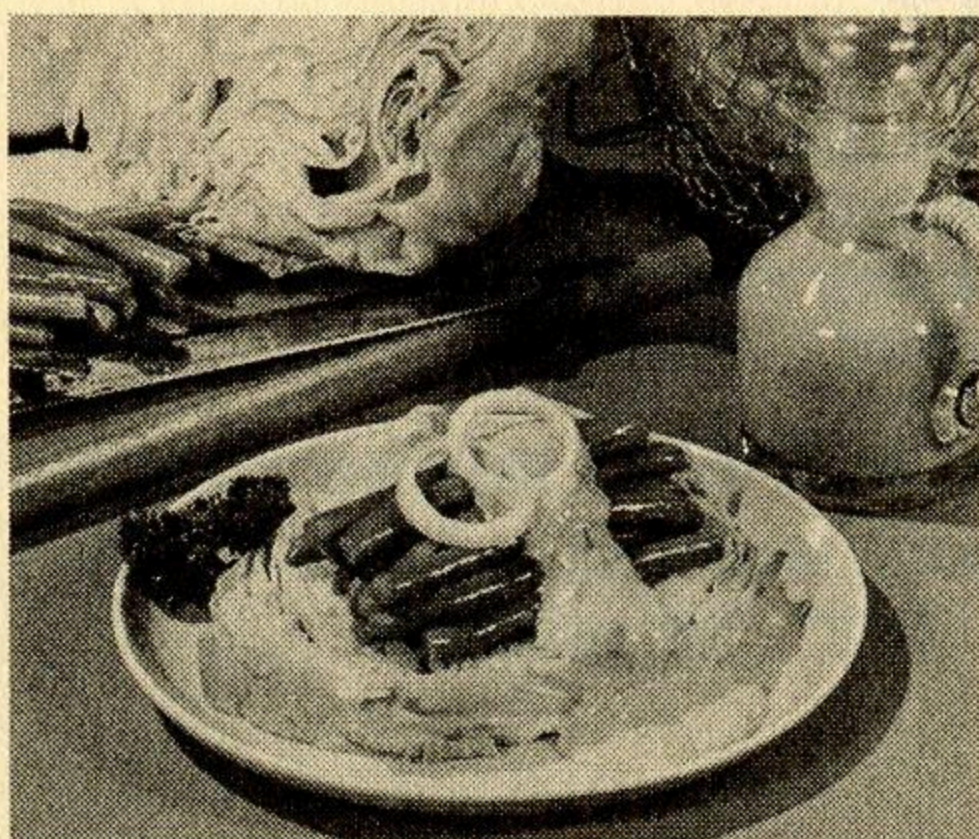
HOEDOWN SALAD

2 cups diagonally sliced
frankfurters
Kraft Thousand Island
Dressing
1 7-oz. pkg. macaroni,
cooked, drained

2 cups chopped cabbage
1/2 cup chopped green
pepper

Marinate meat in dressing several hours; drain, reserving dressing marinade. Combine meat, chilled macaroni, cabbage, green pepper and enough marinade to moisten; toss lightly.

6 to 8 servings



SORRENTO SALAD

Head lettuce slices Kraft Thousand Island
Cooked whole green beans Dressing
Onion rings

For each salad, place head lettuce slice on plate. Top with chilled green beans and onion rings; serve with dressing.

WELCOME SNACK ARRAY

Radish roses Kraft Ready to Serve Bacon-
Green onions Horseradish Dip
Cauliflowerets Assorted crackers
Cherry tomatoes Kraft Party Snack
Carrot sticks Pasteurized Neufchatel
Cucumber slices Cheese Spread with
Celery sticks Chives
Sliced fresh mushrooms

Arrange vegetable dippers on tray with dip.
Serve crackers with party snack.

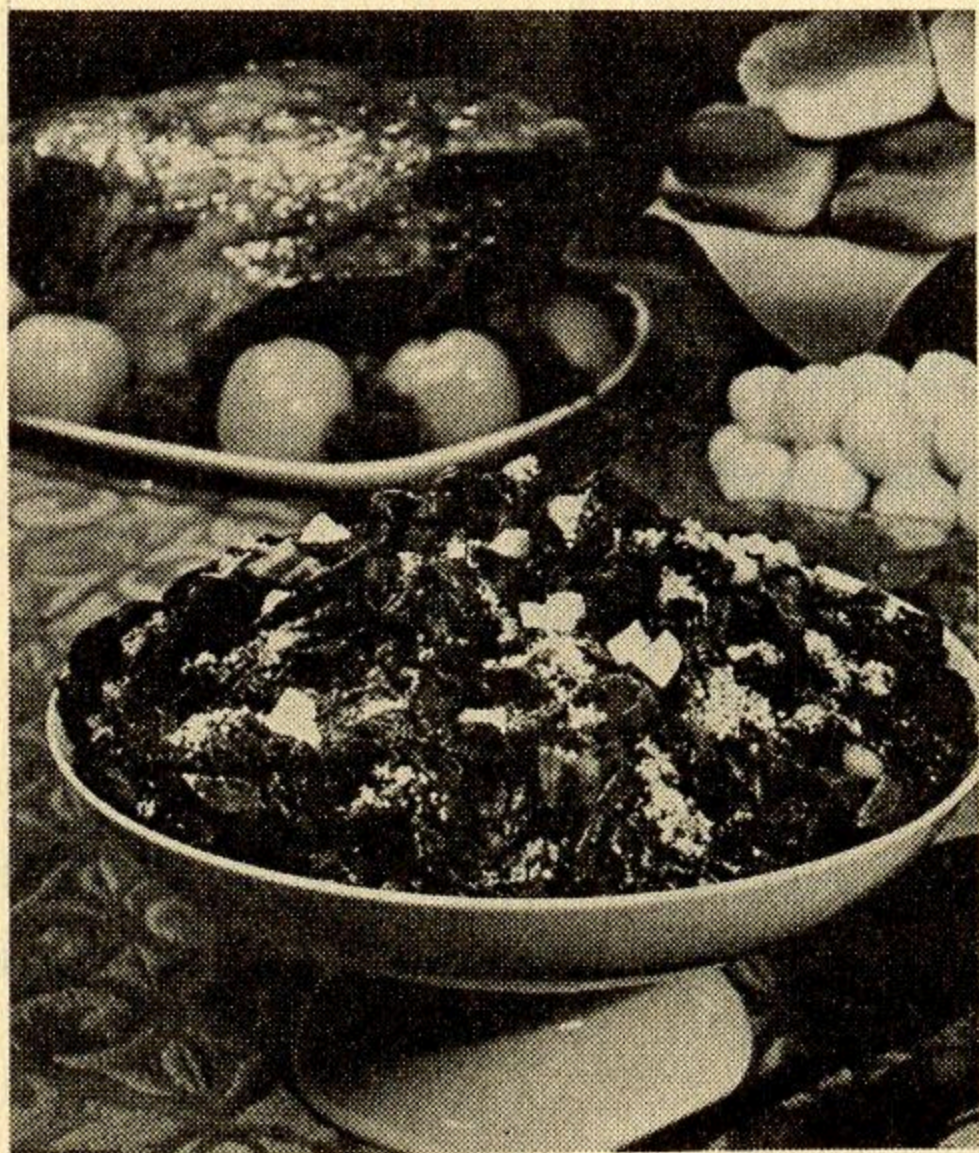


COBBLESTONE SALAD

2 3-oz. pkgs. lime flavored gelatin 1 2/3 cups (13 1/2-oz. can) pineapple
2 cups boiling water tidbits, drained
18-20 ice cubes 2 cups Kraft Miniature Marshmallows

Dissolve gelatin in boiling water; add ice cubes. Stir until slightly thickened; remove unmelted ice. Fold in pineapple and marshmallows. Pour into an 8-inch square pan. Chill until firm.

8 to 10 servings



WILTED SPINACH BOWL

4 slices bacon 1/4 teaspoon pepper
1 1/2 quarts fresh spinach 1/2 cup Kraft Grated
2 tablespoons vinegar Parmesan Cheese
2 tablespoons finely 1 hard-cooked egg,
chopped onion chopped

Cook bacon until crisp; drain. Reserve 1/4 cup bacon fat. Tear spinach into bite-size pieces. Add vinegar, onion and pepper to bacon fat in skillet; heat. Crumble bacon; toss with spinach and cheese in dressing until well-coated. Serve in salad bowl topped with egg.

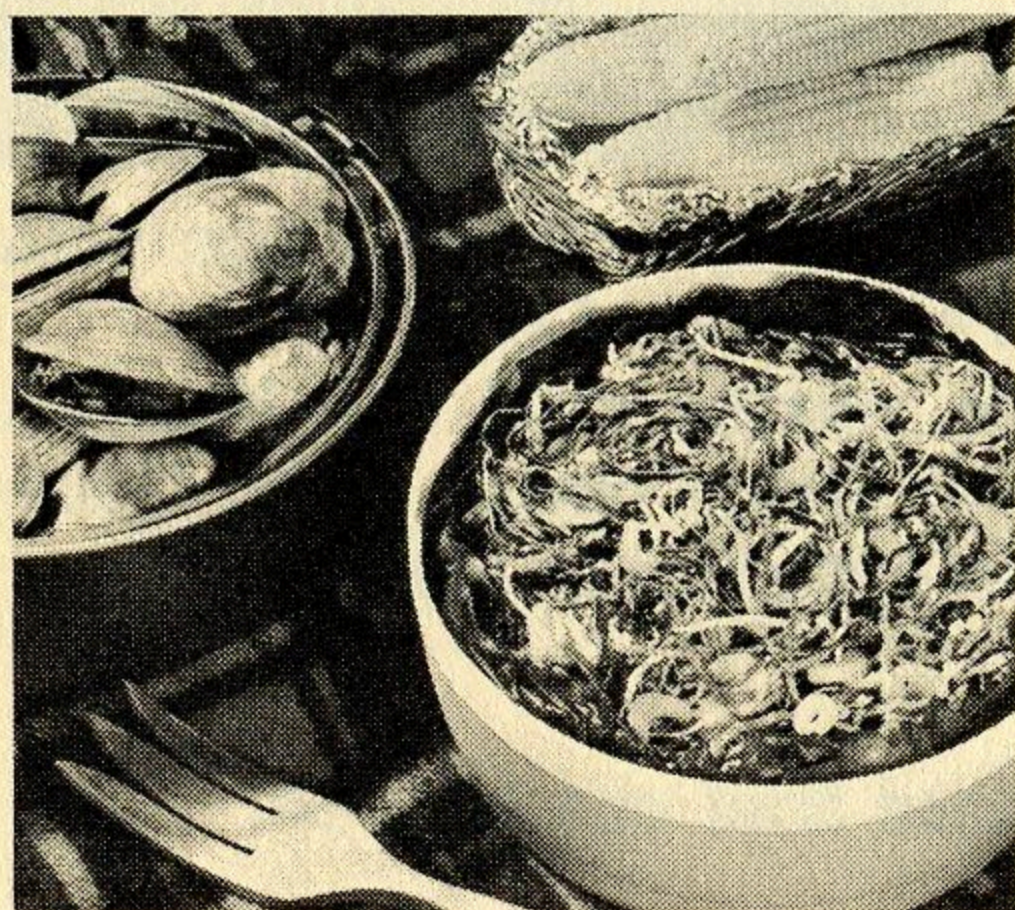
6 servings

PARMESAN BROILED TOMATOES

Tomato halves
Salt and pepper

Onion rings
Kraft Grated Parmesan Cheese

Season tomatoes; place several onion rings on cut side of tomato. Sprinkle with cheese; broil until cheese begins to melt.



GLORIOUS COLESLAW

4 cups shredded green
cabbage
2 cups shredded red
cabbage
1 cup sliced celery

1 cup sliced carrots
1/4 cup chopped green
onions
Catalina Brand French
Dressing

Combine all ingredients with enough dressing to moisten; toss lightly. Serve in bowl lined with red cabbage leaves.
8 to 10 servings

DILLY GREEN BEANS

4 cups fresh cut green beans or 2
10-oz. pkgs. frozen cut green beans
2 tablespoons chopped onion
1/2 teaspoon dill weed

1/2 lb. Velveeta Pasteurized Process
Cheese Spread, cubed
1/4 cup croutons

Cook beans with onion and dill weed; drain. Add Velveeta; mix lightly. Place in a 1-quart casserole; top with croutons. Bake at 350°, 12 to 15 minutes.
6 to 8 servings

WILD WEST POTATO SALAD

6 cups cubed cooked potatoes
1 cup sliced celery
1/2 cup sliced green onions
1/4 cup chopped pimiento
2 cups cubed cooked ham

Miracle Whip Salad Dressing
Salt and pepper
Hard-cooked egg slices
Watercress

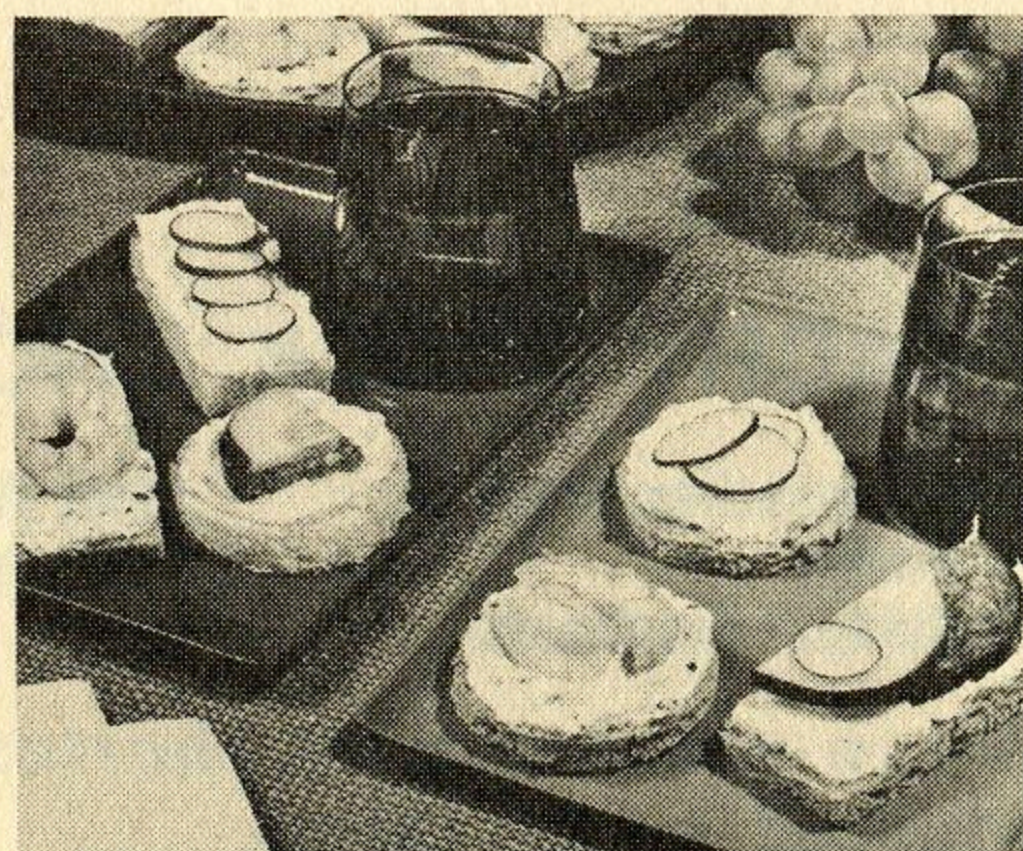
Combine vegetables, ham and enough salad dressing to moisten; mix lightly. Season to taste. Garnish with egg slices and watercress.
10 to 12 servings

PARTY TREATS

Sliced rye bread
Sliced white bread
Kraft Party Snack
Pasteurized Neufchatel
Cheese Spread with
Chives

Kraft Party Snack
Pasteurized Neufchatel
Cheese Spread with
Onion Soup
Radish slices
Cucumber slices
Sliced salami
Cooked shrimp

Cut bread into strips and rounds; spread with cheese spread. Top with assorted garnishes.



SIMPLE SUPERB SANDWICH

Sliced Italian bread
Parkay Margarine
Lettuce
Sliced turkey

Cucumber slices
Kraft Natural Swiss Cheese Sliced
Kraft Thousand Island Dressing
Radishes

For each sandwich, spread bread with margarine. Cover with lettuce, turkey, cucumber slices and cheese. Serve with dressing; garnish with radish.

SPORTSMAN'S TREAT

Sliced rye bread
Miracle Whip Salad Dressing
Egg salad
Lettuce
Tomato slices

Kraft Natural Cheddar Cheese Sliced,
cut in half
Crisply-cooked bacon slices
Stuffed olives

For each sandwich, spread bread with salad dressing. Top with egg salad, lettuce, tomato and cheese slices, bacon and olive.

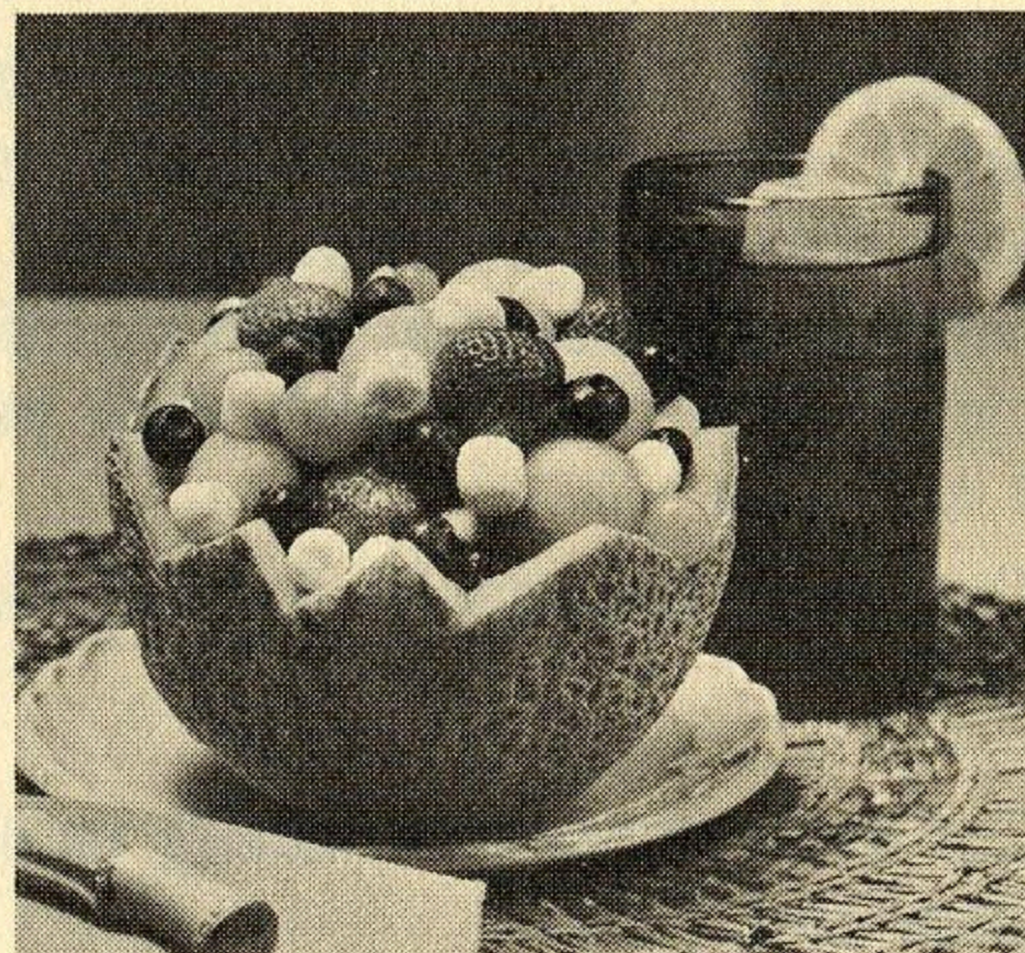
CASTILIAN CANTALOUPE

2 cantaloupes
 $\frac{3}{4}$ cup blueberries
 $\frac{1}{2}$ cup green grapes

1 cup strawberries
 $1\frac{1}{2}$ cups Kraft Miniature
Marshmallows

Cut cantaloupe in half crosswise, zig-zag fashion. Scoop out melon balls; combine with remaining ingredients. Spoon into cantaloupe shells; chill.

4 servings

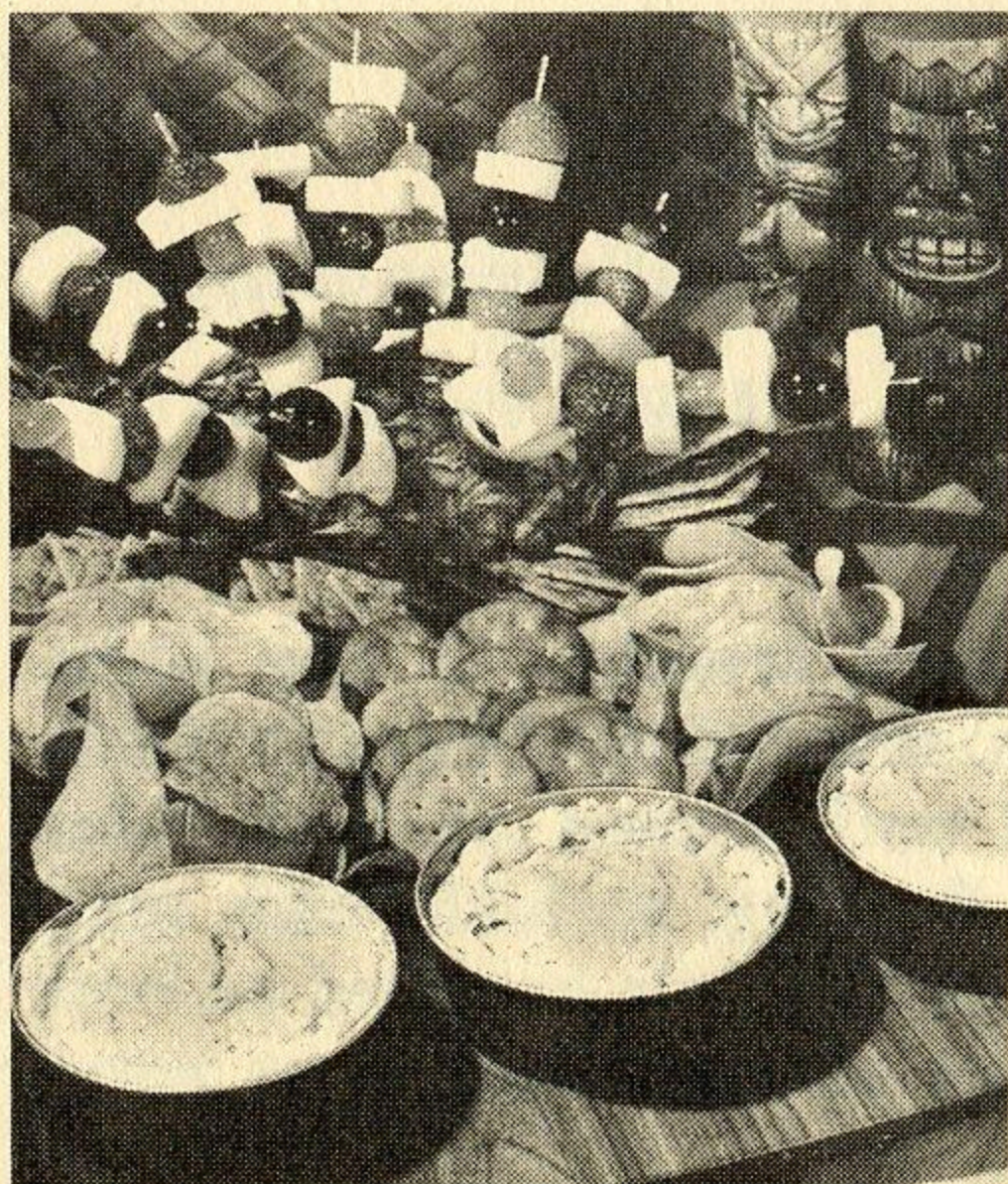


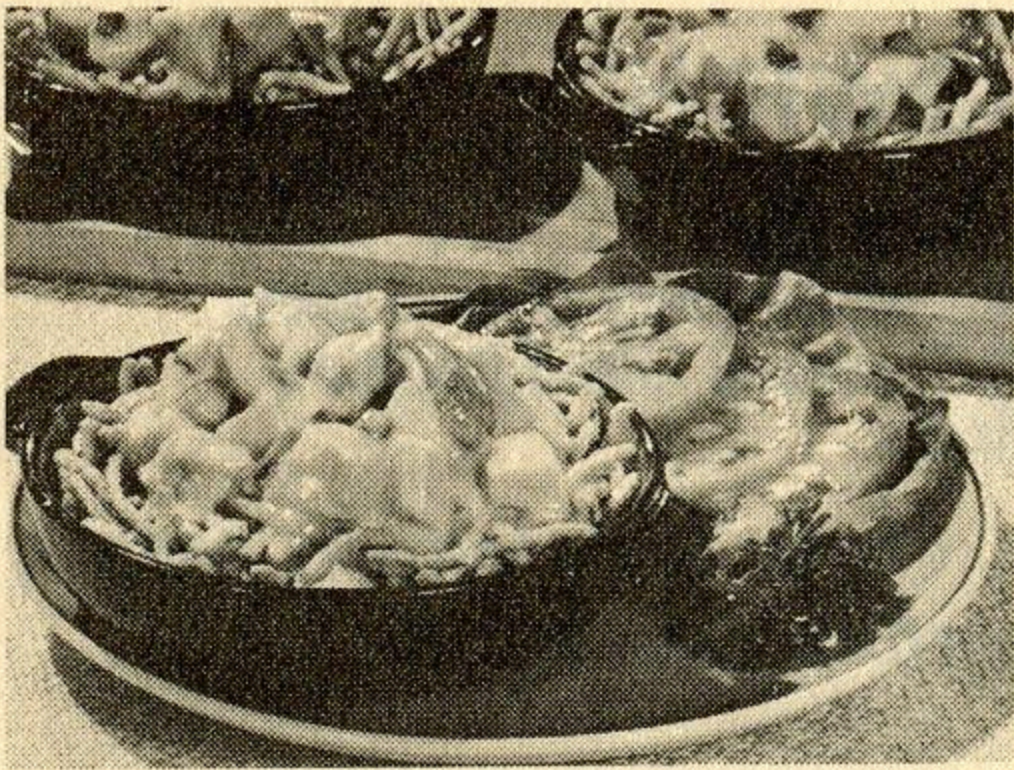
PARTY PLEASERS

Pineapple, cut in half
lengthwise
Nippy Brand Sharp
Pasteurized Process
Cheese Food, link, sliced
Strawberries
Green grapes
Cherries

Assorted crackers
Kraft Ready to serve
Clam Dip
Kraft Ready to serve Bacon-
Horseradish Dip
Kraft Ready to serve
Onion Dip
Potato chips

Hollow out pineapple halves; cut into wedges. Arrange cheese food slices, pineapple wedges, strawberries, grapes and cherries alternately on wooden picks; secure in pineapple half. Place on serving tray with crackers. Serve dips with chips.





SAUCY CHICKEN AND NOODLES

- | | |
|---|---------------------------------------|
| $\frac{1}{4}$ cup Parkay Margarine | 2 cups cubed cooked chicken |
| $\frac{1}{4}$ cup flour | 1 3-oz. can sliced mushrooms, drained |
| 2 cups milk | $\frac{1}{4}$ cup chopped pimiento |
| $\frac{1}{2}$ teaspoon pepper | 1 5-oz. can chow mein noodles |
| $\frac{1}{4}$ teaspoon salt | |
| $\frac{1}{2}$ lb. Velveeta Pasteurized Process Cheese Spread, cubed | |

Make cream sauce with margarine, flour, milk and seasonings. Add Velveeta; stir until melted. Add remaining ingredients, except noodles; heat. Serve over noodles.

4 servings

TOMATO BONANZA

- | | |
|---|-----------------------------|
| 1 7-oz. can tuna, drained, flaked | Miracle Whip Salad Dressing |
| $\frac{1}{2}$ cup chopped cucumber | 4 tomatoes |
| $\frac{1}{4}$ cup sliced stuffed olives | Lettuce |
| | Parsley |

Combine tuna, cucumber, olives and enough salad dressing to moisten; mix lightly. Cut tomatoes as directed below; fill with tuna salad. Serve on lettuce; top with additional salad dressing, if desired. Garnish with parsley.

4 servings

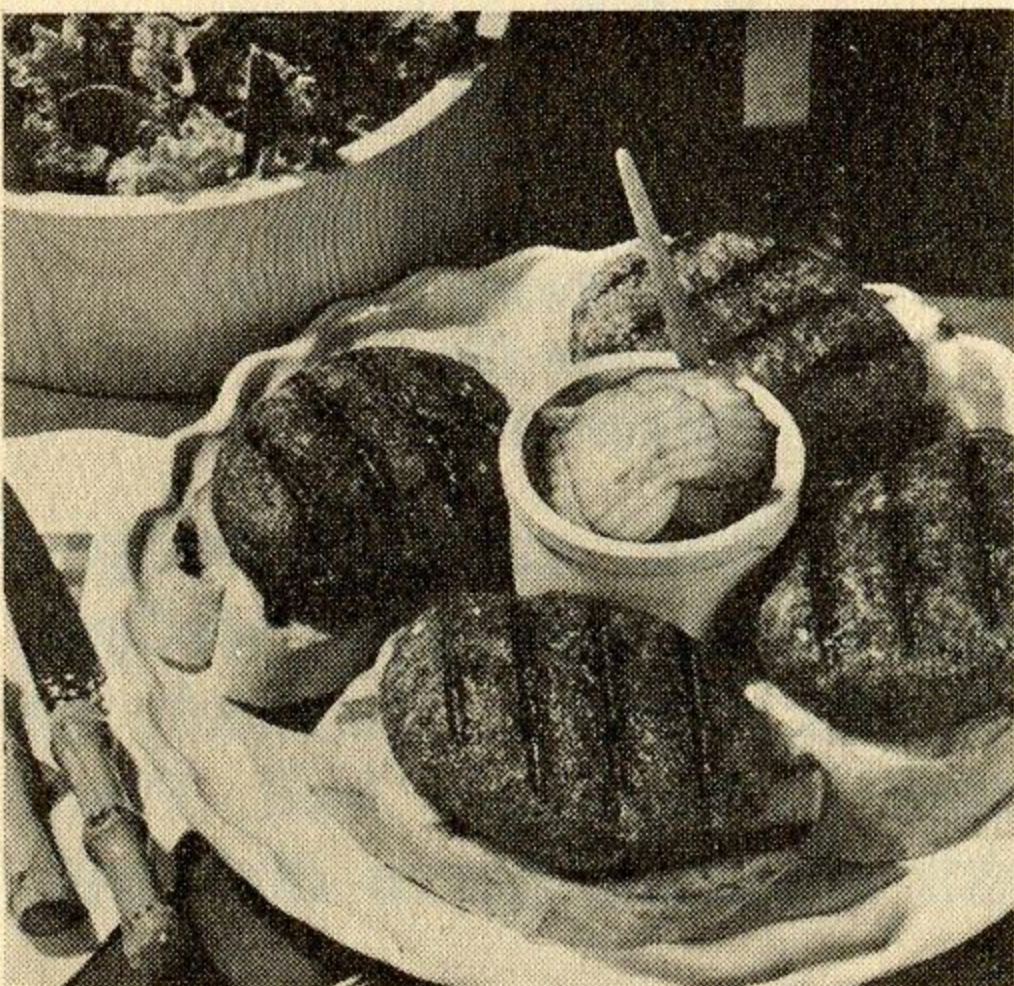
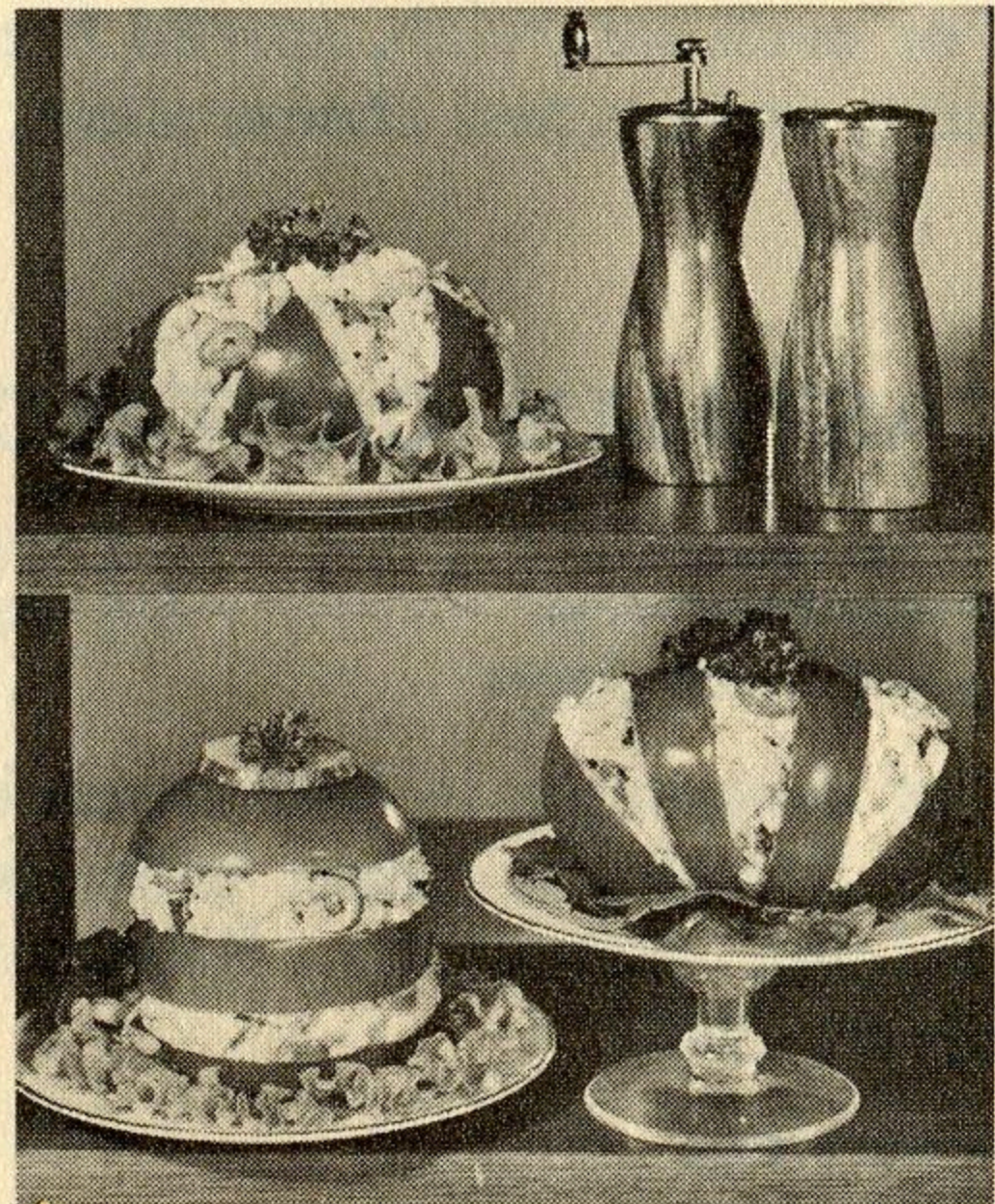
Cut each tomato in 6 sections almost to stem end,

or

Cut each tomato vertically in 4 slices almost to stem end,

or

Cut each tomato horizontally in 3 slices.



SURPRISE BURGERS

- | | |
|------------------------------------|-----------------------------|
| 1 lb. ground beef | 2 tablespoons chopped onion |
| $\frac{1}{3}$ cup dry bread crumbs | 4 slices Vienna bread |
| Salad Secret Brand Dressing | Oregano |
| 1 egg, beaten | |

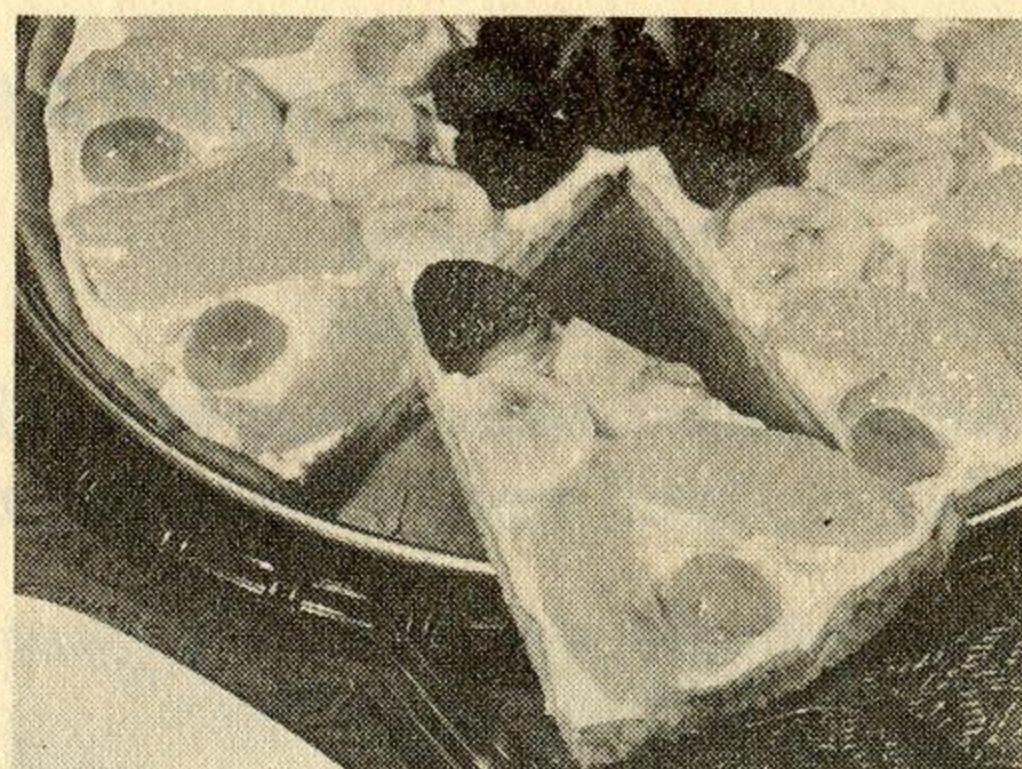
Combine meat, bread crumbs, $\frac{1}{3}$ cup dressing, egg and onion; mix lightly. Shape in 4 patties; grill or broil until brown on both sides. Brush bread with dressing; sprinkle with oregano. Grill or broil until lightly browned on both sides; top each slice of toast with meat patty.

4 sandwiches

FRUIT FANTASY

1 pkg. (1-lb. 2-ozs.)
refrigerated sugar
cookie dough
1 8-oz. pkg. Philadelphia
Brand Cream Cheese
 $\frac{1}{3}$ cup sugar
 $\frac{1}{2}$ teaspoon vanilla
Orange sections

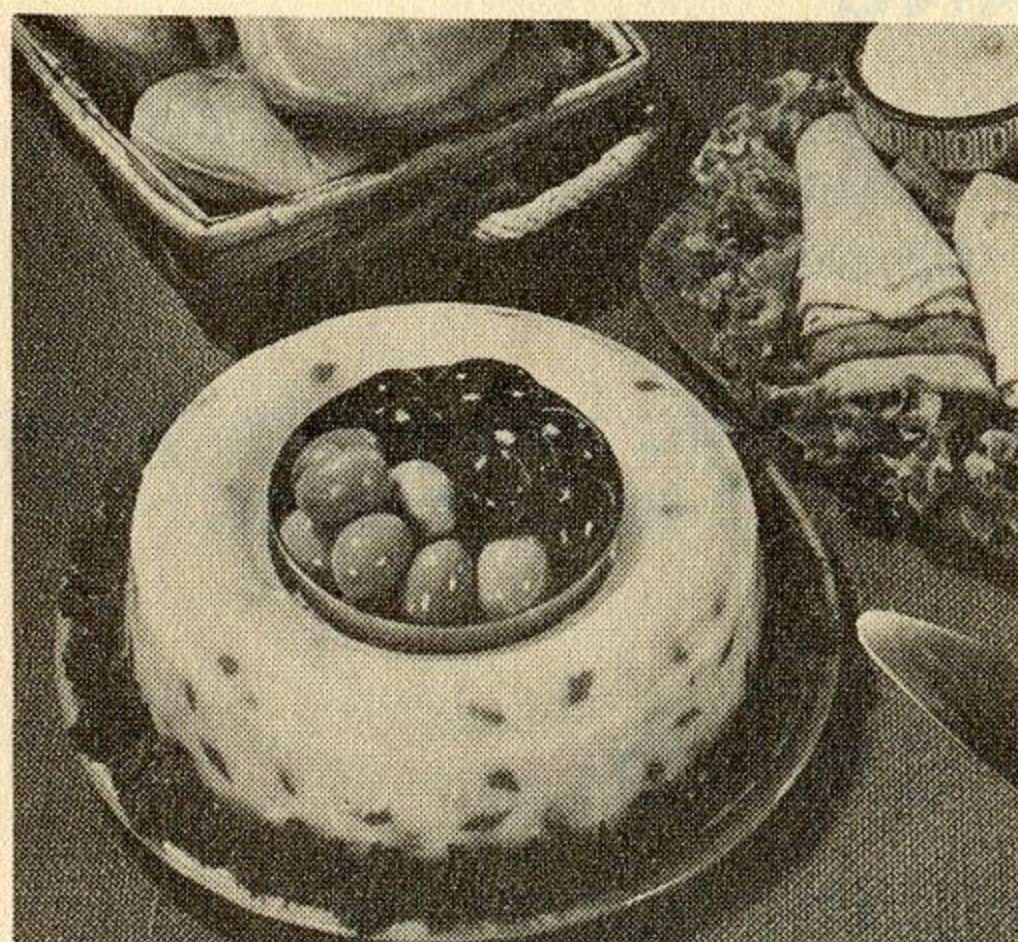
Green grapes, cut in
half
Sliced bananas
Strawberries, cut in half
 $\frac{1}{4}$ cup Kraft Pure Orange
Marmalade
1 tablespoon water



Cut sugar cookie dough into slices $\frac{1}{8}$ -inch thick. Line 14-inch pizza pan with cookie slices, overlapping slightly. Bake at 375°, 12 minutes. Cool. Combine softened cream cheese, sugar and vanilla, mixing until well blended. Spread mixture over cookie crust. Arrange fruit over cream cheese layer. Glaze with combined marmalade and water. Chill. Cut into wedges to serve.

10 to 12 servings

NOTE: Any combination of fresh or drained canned fruit can be used.



COOL COLESLAW

2 envelopes Knox
Unflavored Gelatine
 $1\frac{1}{2}$ cups cold water
1 teaspoon salt
2 tablespoons lemon
juice
1 cup Miracle Whip
Salad Dressing

1 cup shredded cabbage
1 cup chopped celery
1 cup chopped peeled
cucumber
 $\frac{1}{2}$ cup chopped pimiento
3 tablespoons finely
chopped onion

Soften gelatine in 1 cup cold water; stir over low heat until dissolved. Stir in remaining water, salt and lemon juice. Gradually add gelatine to salad dressing, mixing until well blended. Chill until slightly thickened; fold in remaining ingredients. Pour into $1\frac{1}{2}$ -quart mold; chill until firm. Unmold.

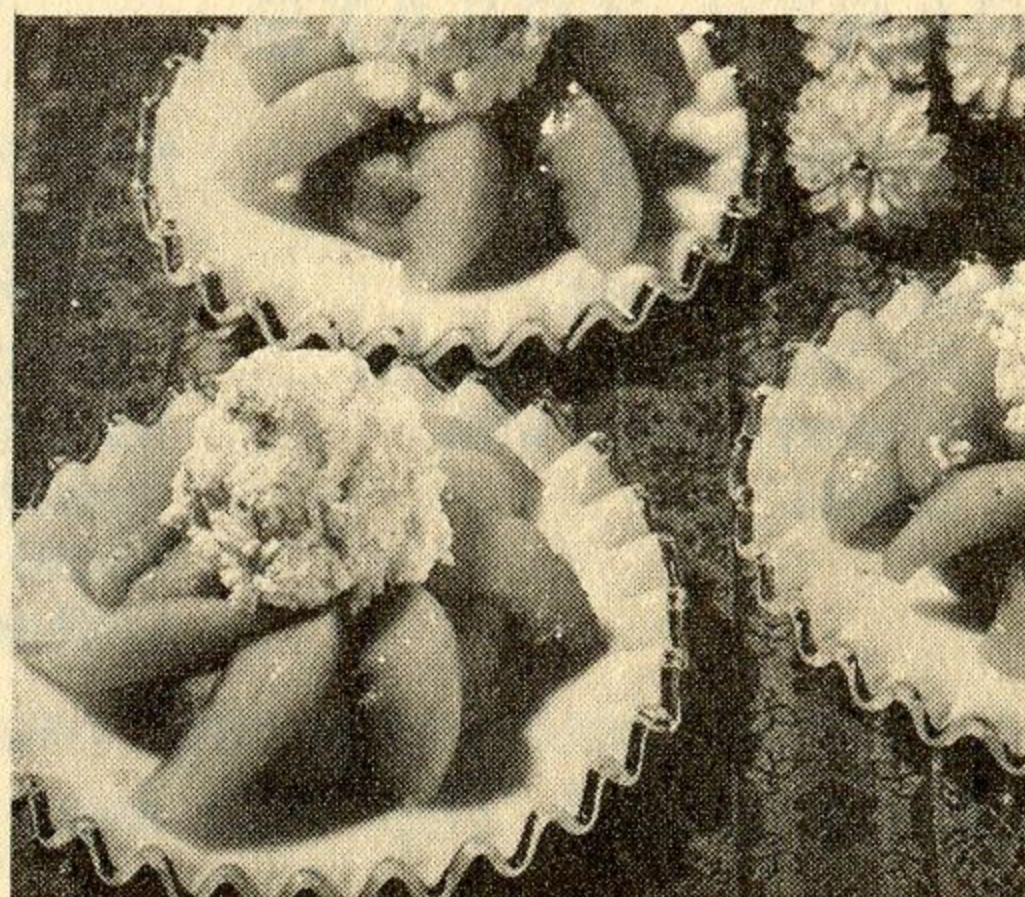
8 servings

PEACHY QUICK SHORTCAKE

Sliced peaches, fresh or
frozen
Individual shortcakes

Kraft Whipped Cream
Cheese

Serve peaches over shortcake; top with
whipped cream cheese.



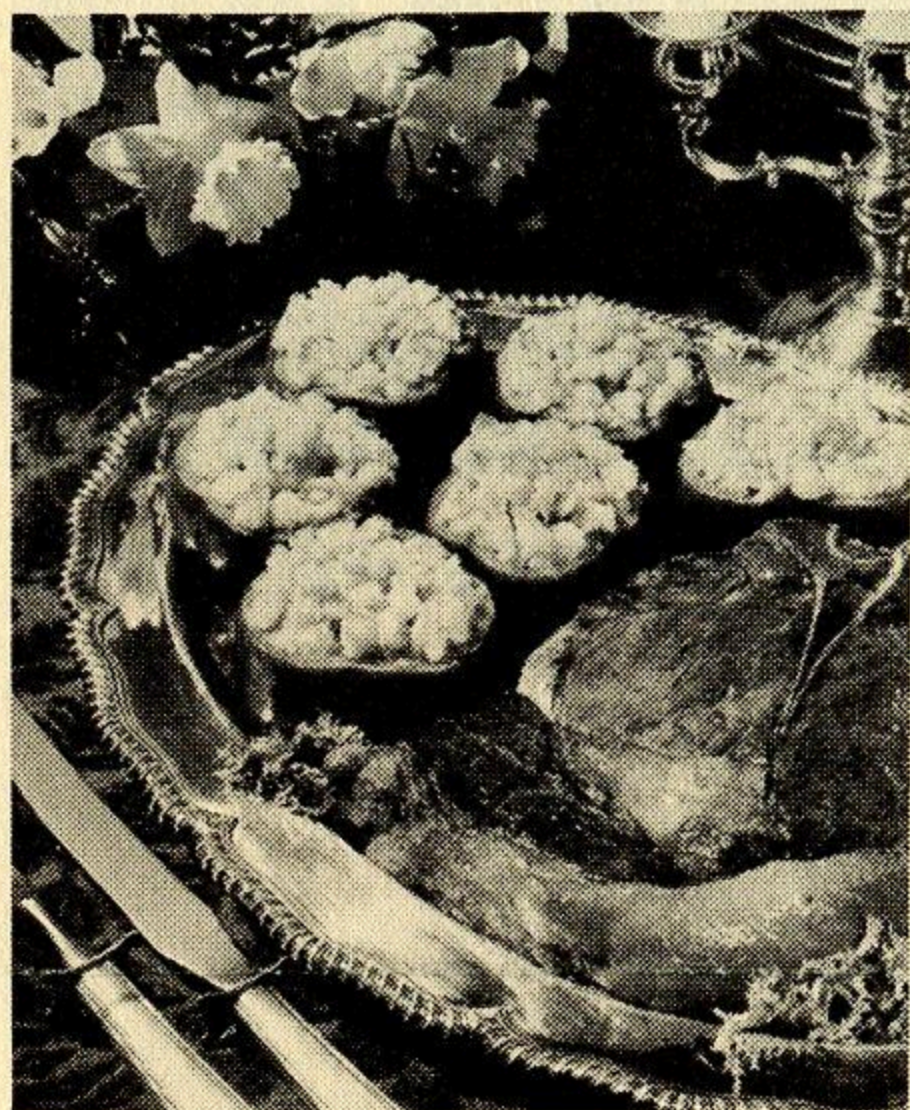
SUNSHINE TOASTWICHES

2 cups (8 ozs.) shredded Cracker
Barrel Brand Sharp Natural
Cheddar Cheese
 $\frac{1}{2}$ cup chopped green onions

Miracle Whip Salad Dressing
6 slices white bread, toasted
6 tomato slices

Combine cheese, onions and enough salad dressing to moisten. For each sandwich, cover bread with cheese mixture and tomato slice. Broil until cheese melts; cut in half diagonally.

6 sandwiches.



GOLDEN BAKED PEPPERS

3 green peppers, cut in half
1 5-oz. jar Kraft Bacon
Pasteurized Process
Cheese Spread
1 tomato, chopped

$1\frac{3}{4}$ cups (1-lb. 1-oz. can)
whole kernel corn,
drained
1 cup soft bread crumbs
2 tablespoons Parkay
Margarine, melted

Remove seeds from peppers; parboil 5 minutes. Drain. Heat cheese spread in saucepan over low heat; stir in tomato and corn. Fill peppers. Top with crumbs tossed with margarine; bake at 350° , 20 to 25 minutes.

6 servings

SPRING VEGETABLES

1 10-oz. pkg. frozen peas and
carrots
 $\frac{1}{3}$ cup thinly sliced green onions
* * *

2 tablespoons Parkay Margarine
2 tablespoons flour
 $\frac{3}{4}$ cup buttermilk
 $\frac{1}{4}$ cup Miracle Whip Salad Dressing

Combine vegetables; cook as directed on peas and carrots package. Melt margarine; blend in flour. Gradually add buttermilk, stirring until thickened. Blend in salad dressing. Serve sauce with vegetables.

6 servings

PERFECTION SAUCE

$\frac{1}{2}$ cup Miracle Whip Salad Dressing
 $\frac{1}{3}$ cup Kraft Grated Parmesan Cheese

2 tablespoons milk

Combine salad dressing, cheese and milk; heat. Serve with hot cooked carrots, asparagus spears, green beans or broccoli.

MINIBURGERS

- | | |
|------------------------------------|------------------------------------|
| 1 8-oz. can refrigerated biscuits | $\frac{1}{2}$ teaspoon salt |
| Parkay Margarine | $\frac{1}{4}$ teaspoon pepper |
| 1 lb. ground beef | $\frac{1}{4}$ teaspoon garlic salt |
| $\frac{1}{4}$ cup dry bread crumbs | Nippy Brand Sharp |
| 1 egg, beaten | Pasteurized Process |
| 1 teaspoon instant minced onion | Cheese, Food, link, sliced |
| | 10 cherry tomatoes, cut in half |

Prepare biscuits as directed on package; split. Spread with margarine; toast. Combine ground beef, bread crumbs, egg and seasonings; shape into 20 patties. Broil until browned on both sides. Top each patty with cheese food slice and tomato half, if desired. Broil until cheese food begins to melt. Place beef patty on biscuit half.

20 appetizers



CHEDDAR BUNBOATS

- | | |
|---|---------------------------------|
| 1 7-oz. can tuna, drained, flaked | $\frac{1}{4}$ cup chopped onion |
| $1\frac{1}{2}$ cups (6 ozs.) shredded Cracker Barrel Brand Sharp Natural Cheddar Cheese | $\frac{1}{4}$ cup pickle relish |
| 3 hard-cooked eggs, chopped | Miracle Whip Salad Dressing |
| | 8 frankfurter buns, split |

Combine tuna, cheese, eggs, onion and pickle relish with enough salad dressing to moisten. For each sandwich, spread bottom half of bun with tuna mixture; Add to top half of bun. Wrap in foil. Bake at 425°, 15 minutes.

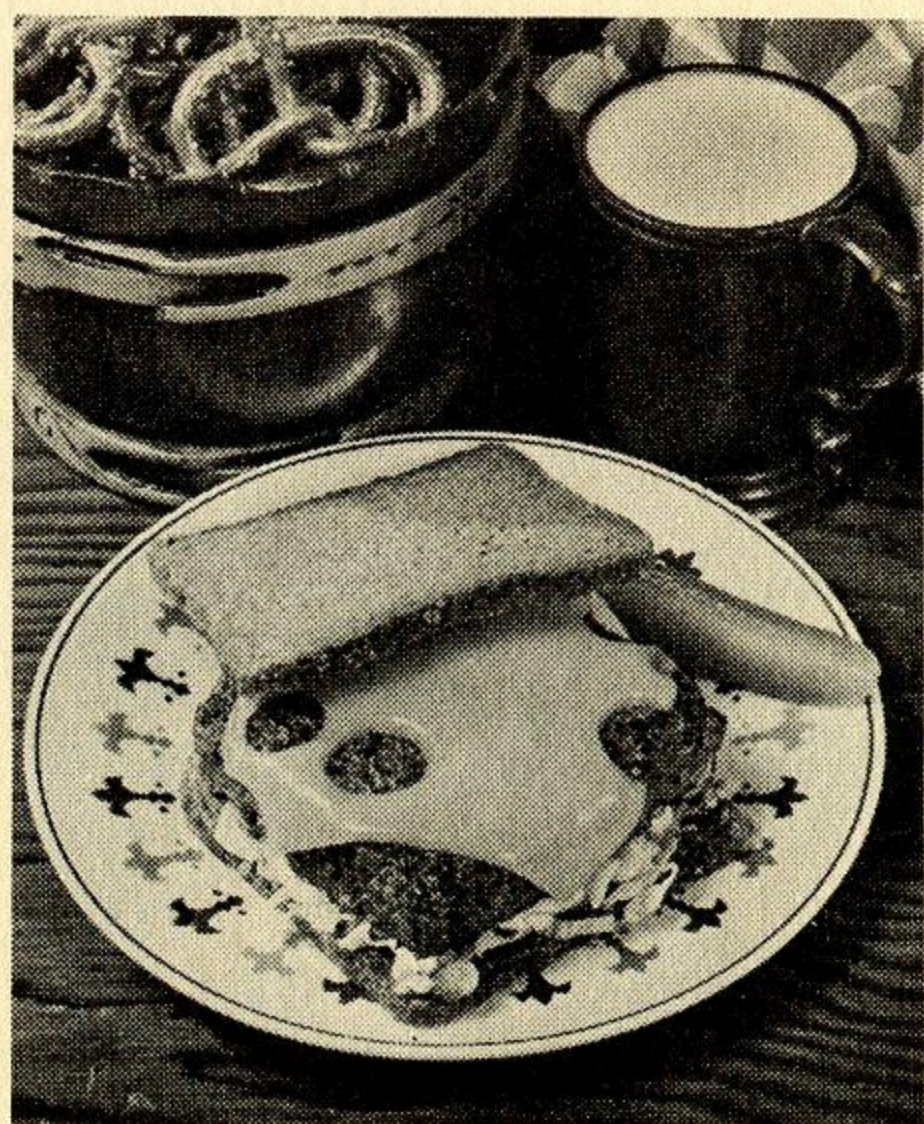
8 sandwiches

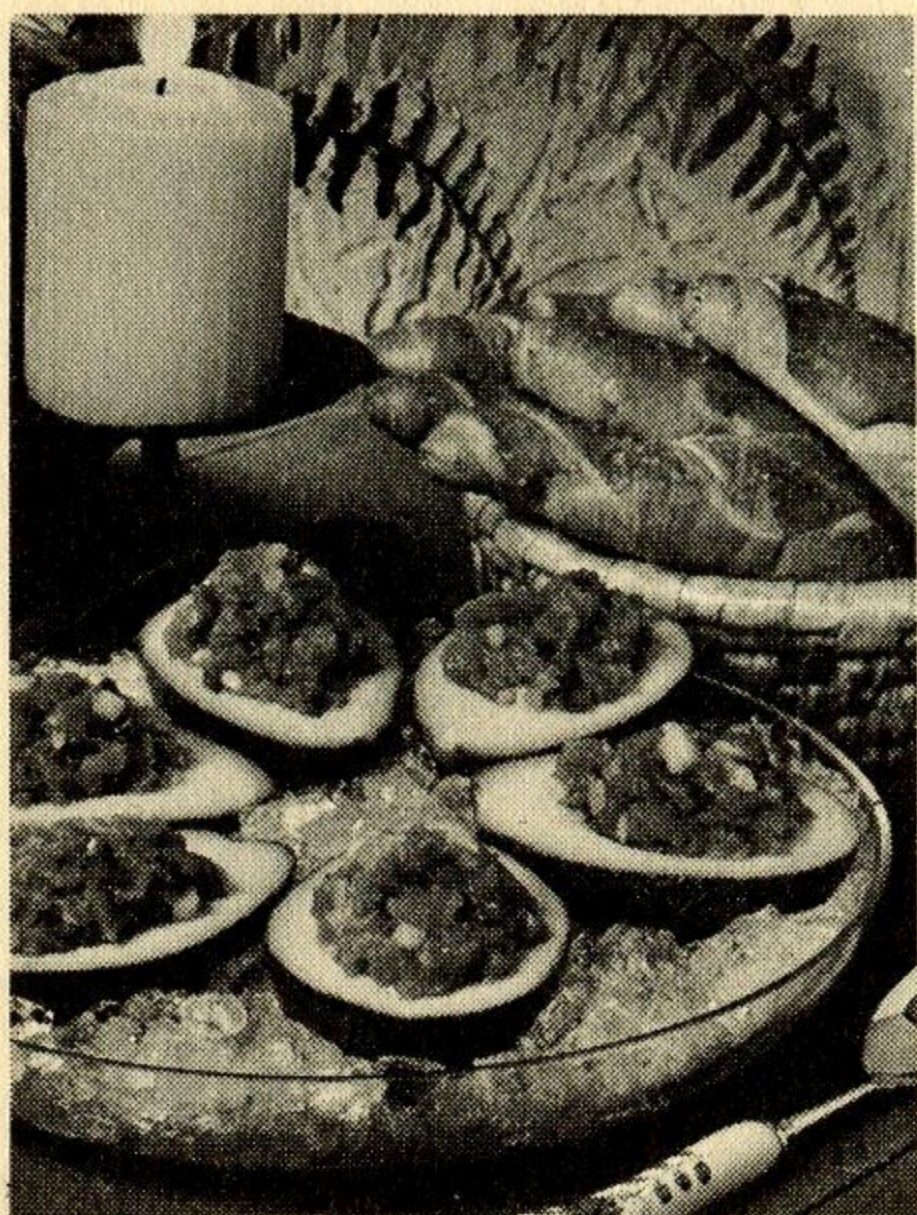
NOTE: Sandwiches may be made ahead and refrigerated, if desired.

CONTINENTAL SWISSBURGER

- | | |
|---------------------------|----------------------------|
| Ground beef | Shredded lettuce |
| Salt and pepper | Chopped green onions |
| Sliced pumpernickel bread | Kraft Natural Swiss Cheese |
| Chili sauce | Sliced, cut in half |

Season beef and shape into square patties; broil. For each sandwich, spread bread with chili sauce; cover with combined lettuce and onions. Top with beef patty and cheese slice. Broil until cheese begins to melt; serve with second slice of bread.





JELLIED GAZPACHO

- | | |
|--|---|
| 1 envelope unflavored gelatin | $\frac{1}{4}$ cup finely chopped green pepper |
| $1\frac{1}{4}$ cups tomato juice | $\frac{1}{4}$ cup finely chopped cucumber |
| $\frac{1}{2}$ cup Catalina Brand French Dressing | 8 avocado halves |
| $\frac{1}{4}$ cup finely chopped onion | |

Soften gelatin in $\frac{1}{4}$ cup tomato juice; stir over low heat until dissolved. Add remaining tomato juice and dressing; mix well. Chill until slightly thickened. Fold in onion, green pepper and cucumber; pour into 8-inch square pan. Chill until firm; spoon into avocado halves.

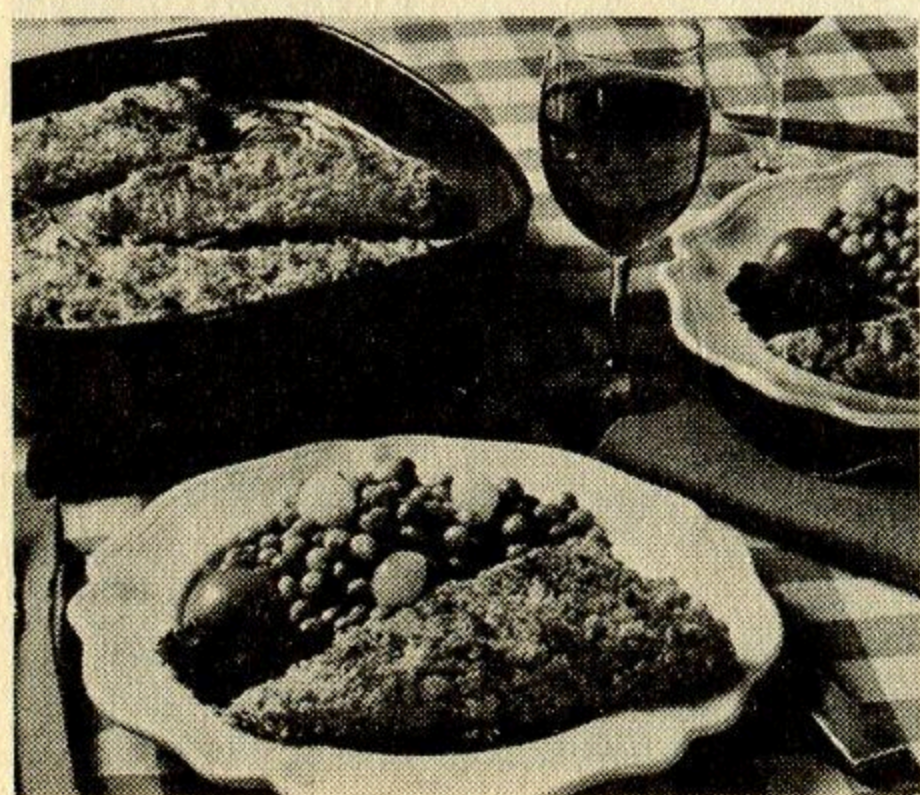
8 servings

ASPARAGUS PUFF

- | | |
|------------------------------------|---|
| $\frac{1}{3}$ cup chopped onion | Dash of pepper |
| 1 tablespoon Parkay Margarine | 1 10-oz. pkg. frozen chopped asparagus, cooked, drained |
| 4 eggs, beaten | $\frac{1}{2}$ cup Kraft Grated Parmesan Cheese |
| $\frac{1}{2}$ cup milk | |
| $\frac{1}{2}$ teaspoon garlic salt | |

Cook onion in margarine until tender in 8-inch skillet. Combine eggs, milk and seasonings; stir in asparagus and $\frac{1}{4}$ cup cheese. Pour over onion. Sprinkle with remaining cheese; cover and cook over low heat 15 minutes. Cut in wedges; serve immediately.

8 servings



FRENCH FISH FILLETS

- | | |
|---|----------------|
| 1 lb. fish fillets | Cracker crumbs |
| Kraft Low Calorie French Style Dressing | |

Coat fillets with dressing; dip in crumbs. Place in greased baking dish; bake at 500°, 12 to 15 minutes.

4 servings

FRUIT COMPOTE DELIGHT

1 tablespoon Parkay Margarine
 $\frac{1}{4}$ cup brown sugar, packed
 1 teaspoon cinnamon

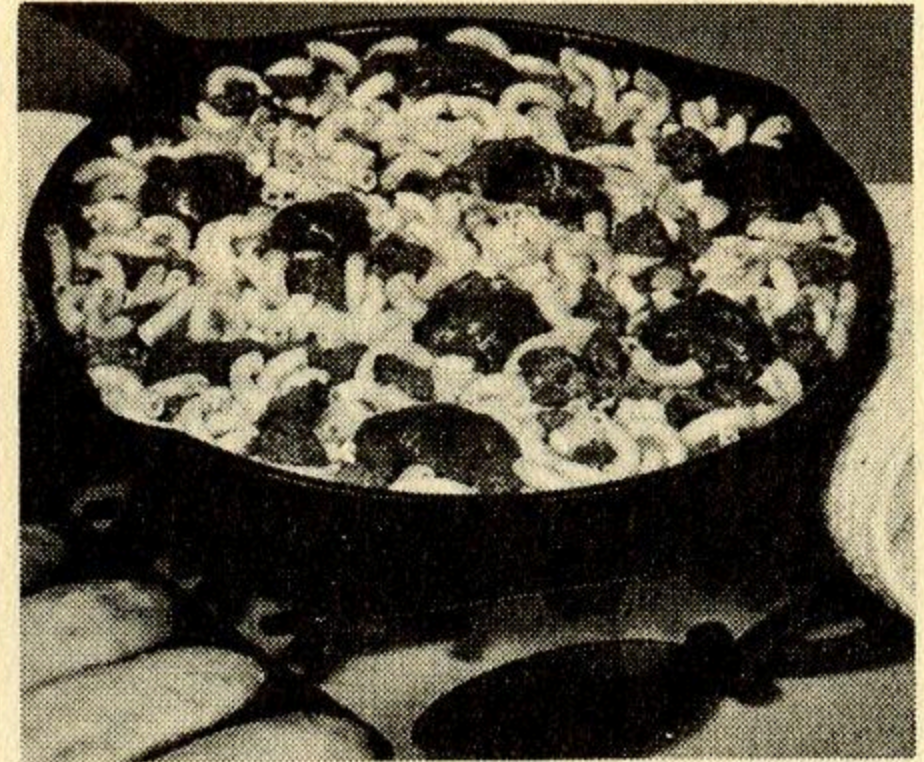
1 1-lb. 10-oz. jar Kraft Fruit Salad
 Kraft Whipped Cream Cheese

Melt margarine; add sugar, cinnamon and fruit salad. Heat, Serve warm with whipped cream cheese.

4 servings

EL RANCHO CASSEROLE

1 lb. ground beef	
1 cup chopped onion	$\frac{1}{2}$ lb. Velveeta Pasteurized
1 7-oz. pkg. elbow macaroni	Process Cheese
	Spread, cubed
$3\frac{1}{2}$ cups (1-lb. 12-oz. can) tomatoes	$\frac{1}{2}$ cup water
	1 teaspoon salt
$1\frac{1}{2}$ cups (12-oz. can) whole kernel corn	$\frac{1}{4}$ teaspoon pepper
	1 tablespoon chili powder



Brown meat; add onion and cook until tender. Stir in remaining ingredients. Cover and simmer, stirring occasionally, 30 to 35 minutes.

6 to 8 servings

PEACH PRETTY PIE

1 8-oz. pkg. Philadelphia Brand Cream Cheese
 2 tablespoons milk
 $\frac{1}{4}$ teaspoon almond extract
 2 tablespoons sugar
 1 9-inch baked pastry shell

2 10-oz. pkgs. frozen peaches, thawed
 1 tablespoon cornstarch
 $\frac{1}{4}$ cup sugar
 1 tablespoon lemon juice
 1 tablespoon Parkay Margarine

Combine softened cream cheese, milk, almond extract and 2 tablespoons sugar, mixing until well blended. Spread mixture on bottom of pastry shell. Drain peaches; reserve peach juice. Top cream cheese with peaches. Combine cornstarch and $\frac{1}{4}$ cup sugar in saucepan. Add lemon juice and $\frac{2}{3}$ cup peach juice; stir over medium heat until clear and thickened. Add margarine; cook 2 minutes. Cool; pour over peaches.

8 servings

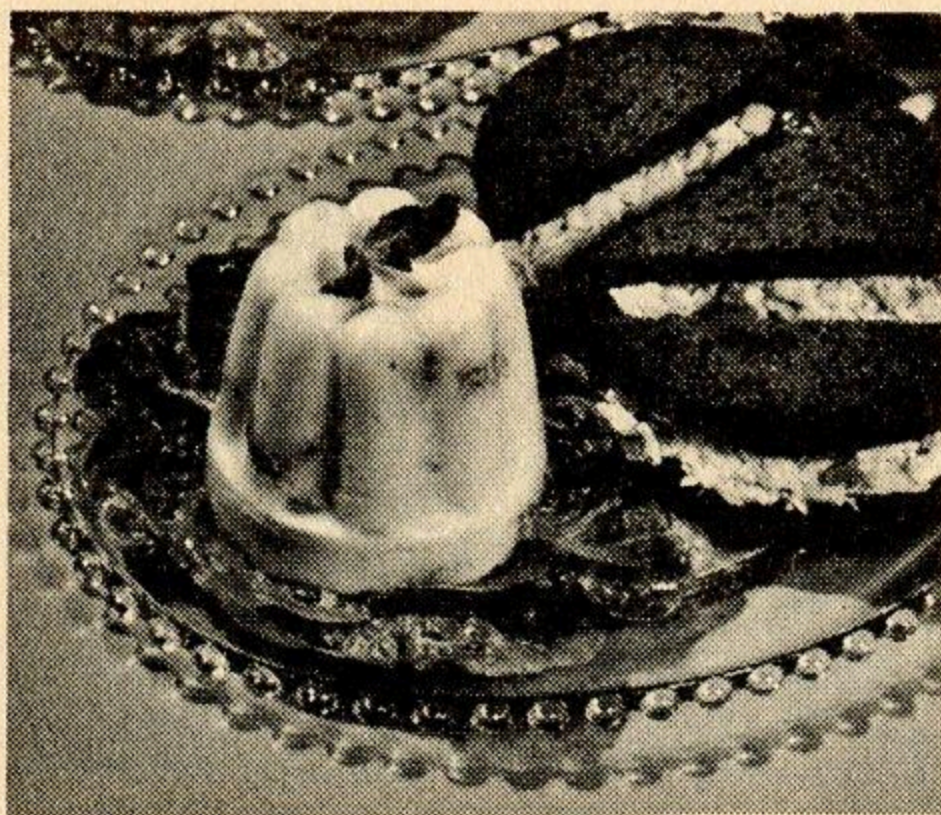
CARDINAL COLESLAW

4 cups shredded cabbage
 1 cup cubed unpelleted apple
 $\frac{1}{2}$ cup raisins

$\frac{1}{4}$ cup peanuts
 Miracle Whip Salad Dressing

Combine cabbage, apple, raisins, nuts and enough salad dressing to moisten; toss lightly.

4 to 6 servings



"PHILLY" FROZEN PARTY SALAD

- | | |
|--|--|
| 1/4 cup honey | 1 10-oz. pkg. frozen raspberries, partially thawed |
| 1 8-oz. pkg. Philadelphia Brand Cream Cheese | |
| 1 13-oz. can crushed pineapple | 1 cup heavy cream, whipped |

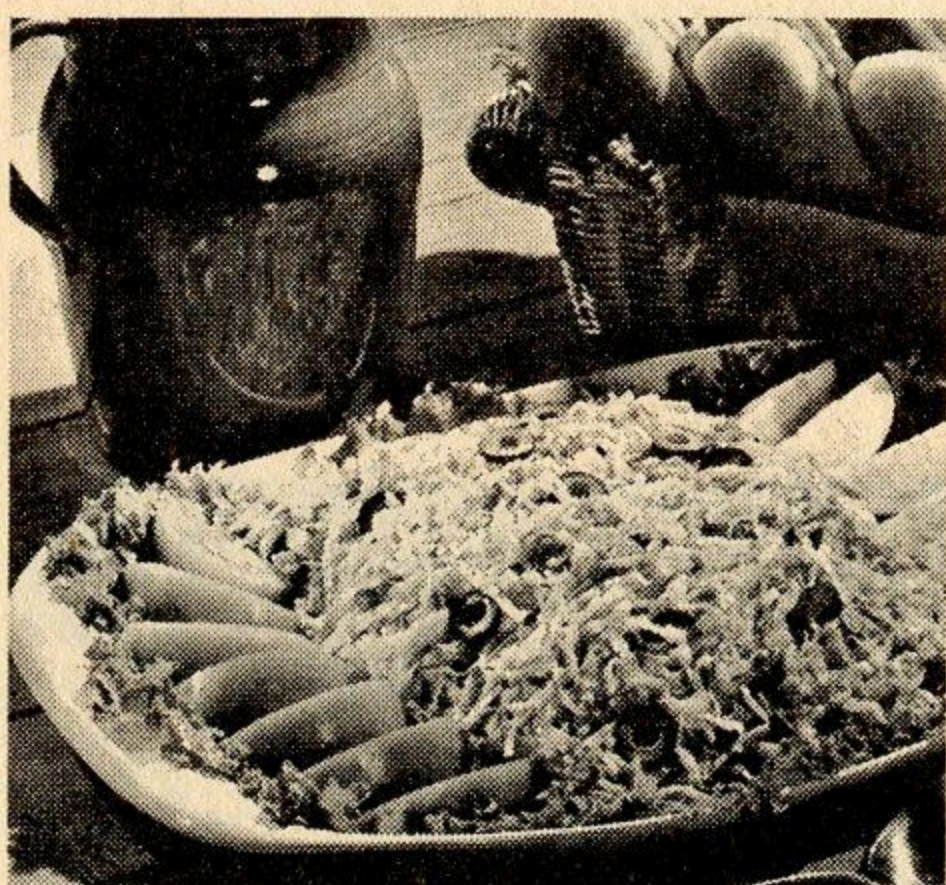
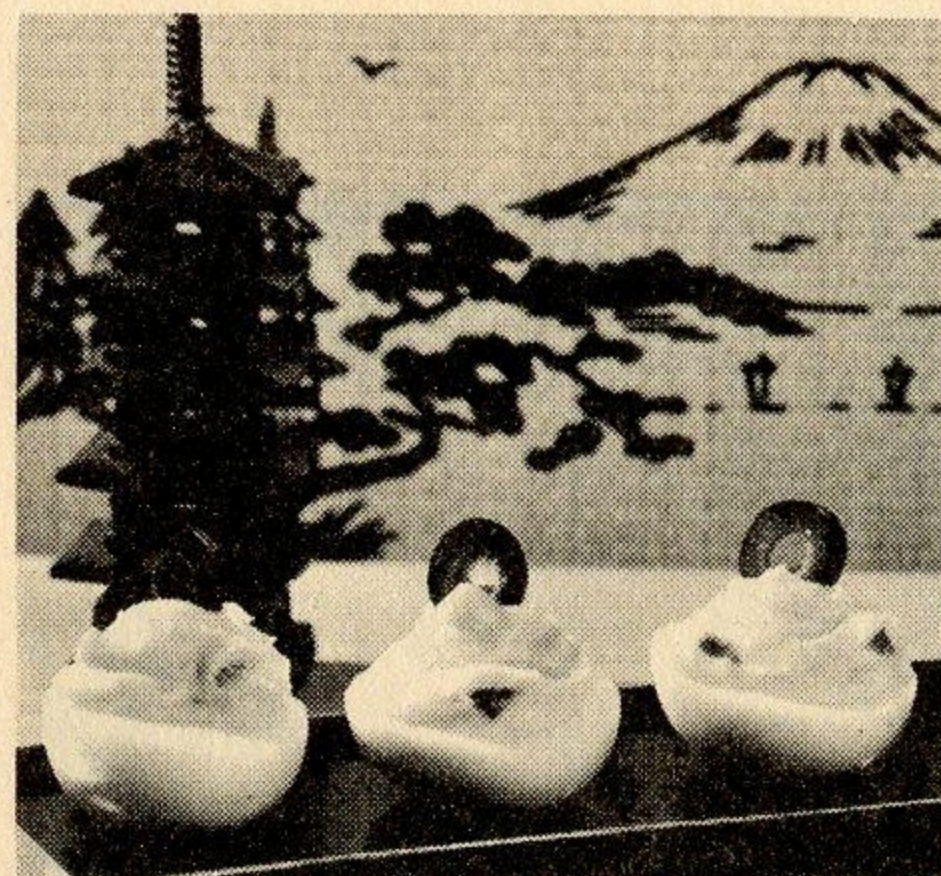
Gradually add honey to softened cream cheese; mixing until well blended. Stir in pineapple and raspberries. Fold in whipped cream. Pour into six 3/4-cup molds; freeze until firm.

6 servings

FAR-EAST EGGS

- | | |
|--|-----------------------------|
| 6 hard-cooked eggs | 1/2 teaspoon curry powder |
| 2 tablespoons chopped pitted ripe olives | Miracle Whip Salad Dressing |
| 2 tablespoons chopped pimiento | Salt and pepper |
| | Sliced pitted ripe olives |

Cut eggs in half, remove yolks and mash. Add chopped olives, pimiento, curry powder and enough salad dressing to moisten; mix well. Season to taste. Refill egg whites; garnish with olive slices.



CALICO COLESLAW PLATTER

- | | |
|-----------------------------------|-----------------------------|
| 6 cups shredded cabbage | Miracle Whip Salad Dressing |
| 1/2 cup sliced pitted ripe olives | Salt and pepper |
| 1/4 cup chopped onion | Tomato wedges |
| 2 tablespoons chopped pimiento | Hard-cooked egg wedges |

Combine cabbage, olives, onion, pimiento and enough salad dressing to moisten; mix lightly. Season to taste. Serve on lettuce-lined platter. Garnish with tomato and egg wedges.

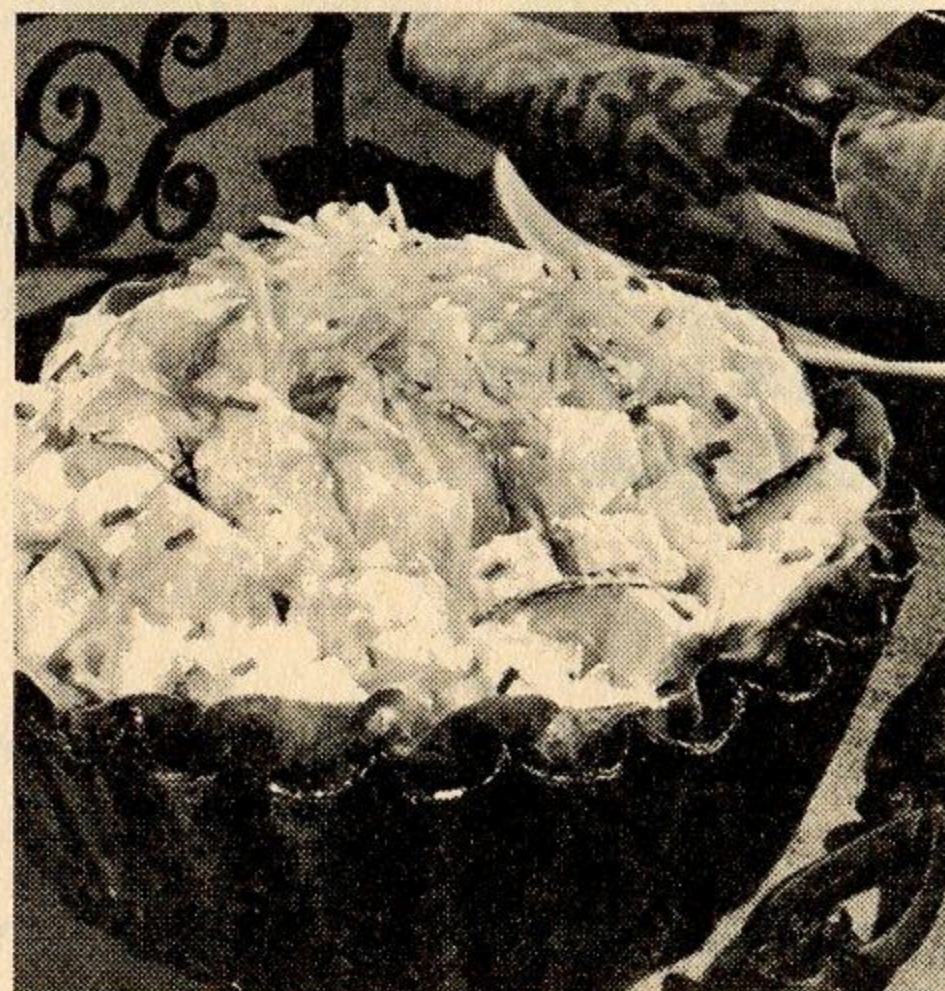
6 to 8 servings

PARTY POTATO SALAD

- | | |
|-----------------------------------|-------------------------------------|
| 1 cup Miracle Whip Salad Dressing | 6 cups cubed cooked potatoes |
| 1/2 cup dairy sour cream | 1 unpeeled cucumber, scored, sliced |
| 2 teaspoons salt | 1 cup shredded carrots |
| 1/2 teaspoon dill seed | 1 tablespoon finely chopped chives |
| Dash of pepper | |

Combine salad dressing, sour cream and seasonings; mix until well blended. Add potatoes, cucumber, 3/4 cup shredded carrots and chives; toss lightly. Chill; garnish with remaining carrots.

8 to 10 servings



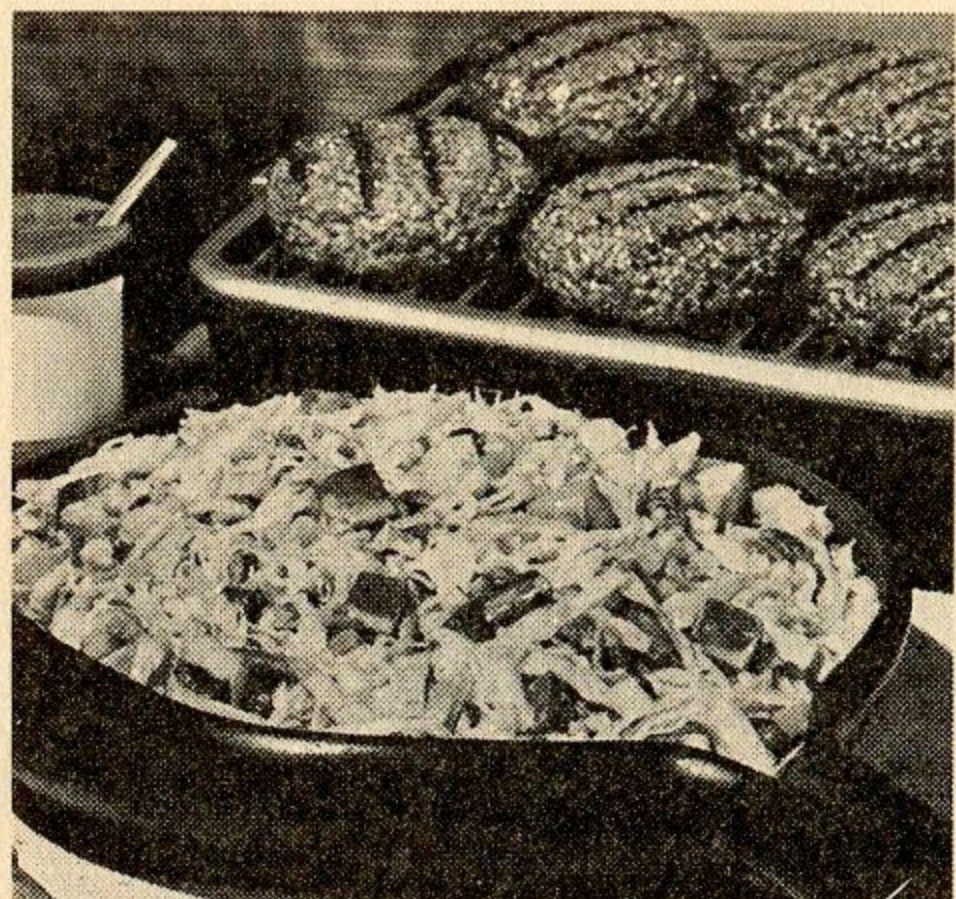
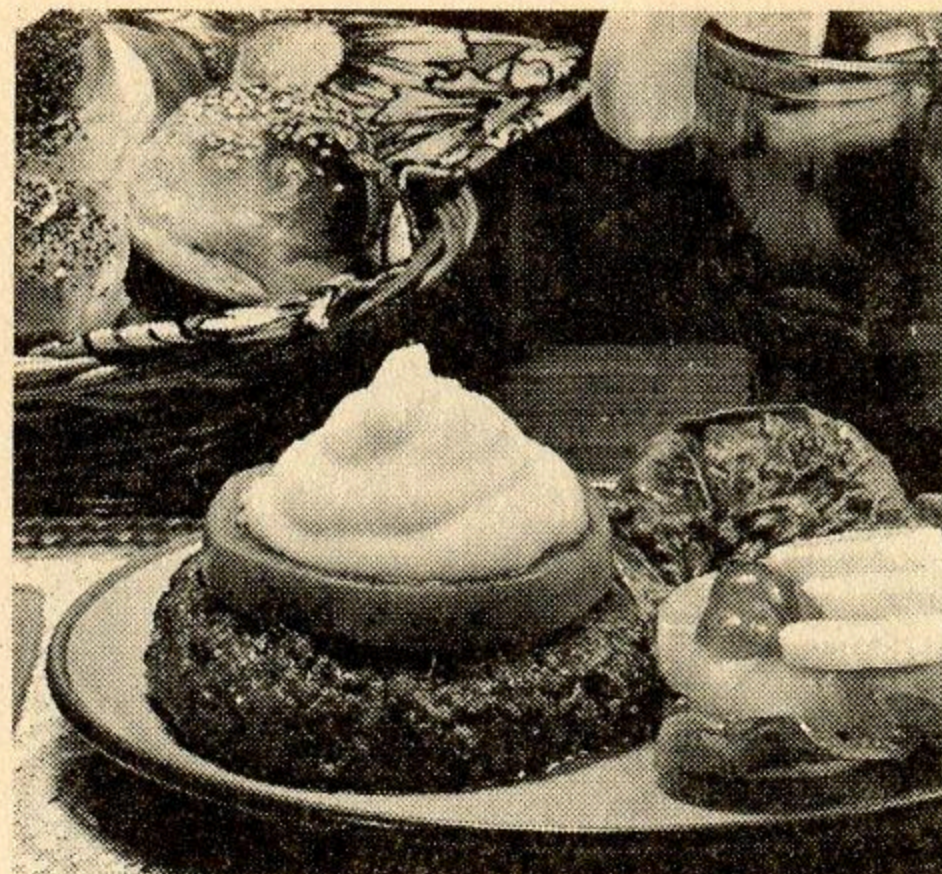
TOMATO BURGERS

2 cups hot mashed potatoes
 ½ cup Miracle Whip Salad
 Dressing

1½ lbs. ground beef
 6 tomato slices

Combine potatoes and salad dressing; mix well. Shape meat into 6 patties; brown on one side. Turn; top with tomato slices and potato mixture. Continue cooking until meat is done.

6 servings



GARDEN MEDLEY SALAD

4 cups shredded head lettuce
 1 10 oz. pkg. frozen mixed
 vegetables, cooked, drained

1 cup diced tomatoes
 Kraft Thousand Island
 Dressing

Combine vegetables and enough dressing to moisten; toss lightly.

6 to 8 servings

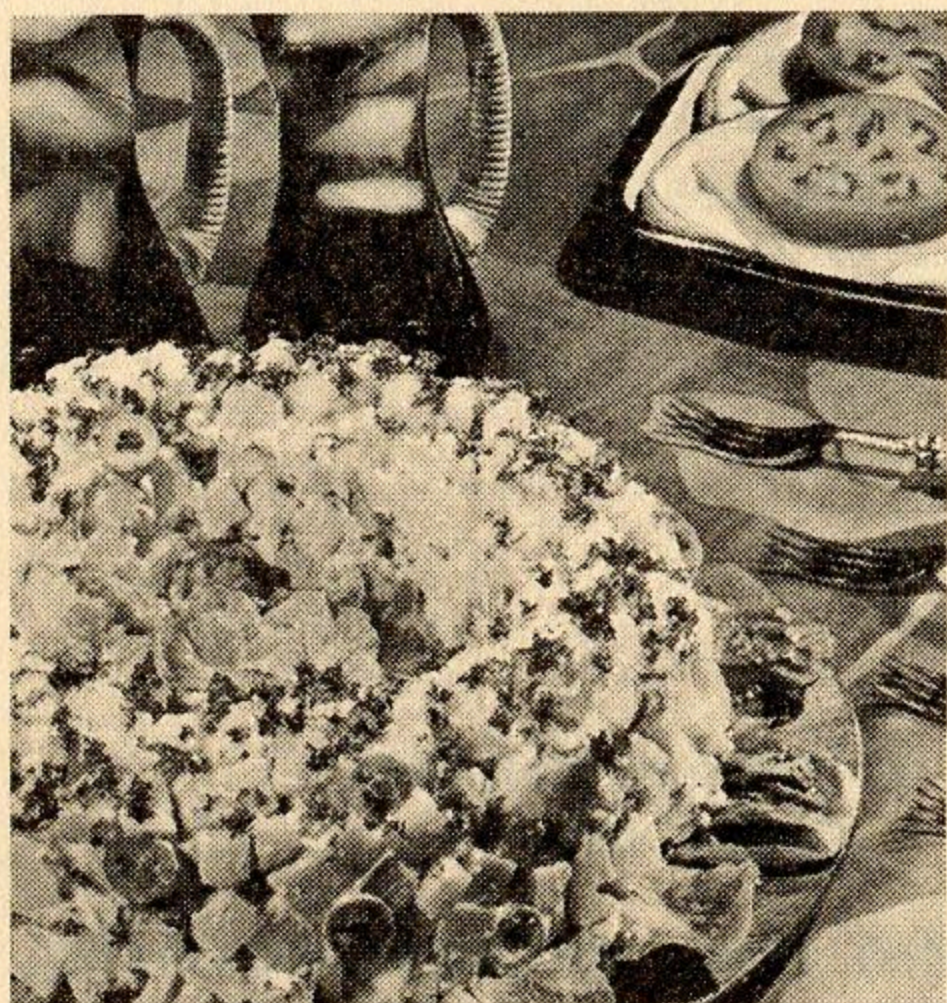
FRIED CHICKEN ITALIANNE

1 broiler-fryer, cut up

Kraft Low Calorie Italian
 Dressing

Marinate chicken in dressing several hours or overnight; drain, reserving dressing marinade. Brown in small amount of marinade. Cover; cook slowly 25 to 30 minutes or until chicken is tender.

4 servings



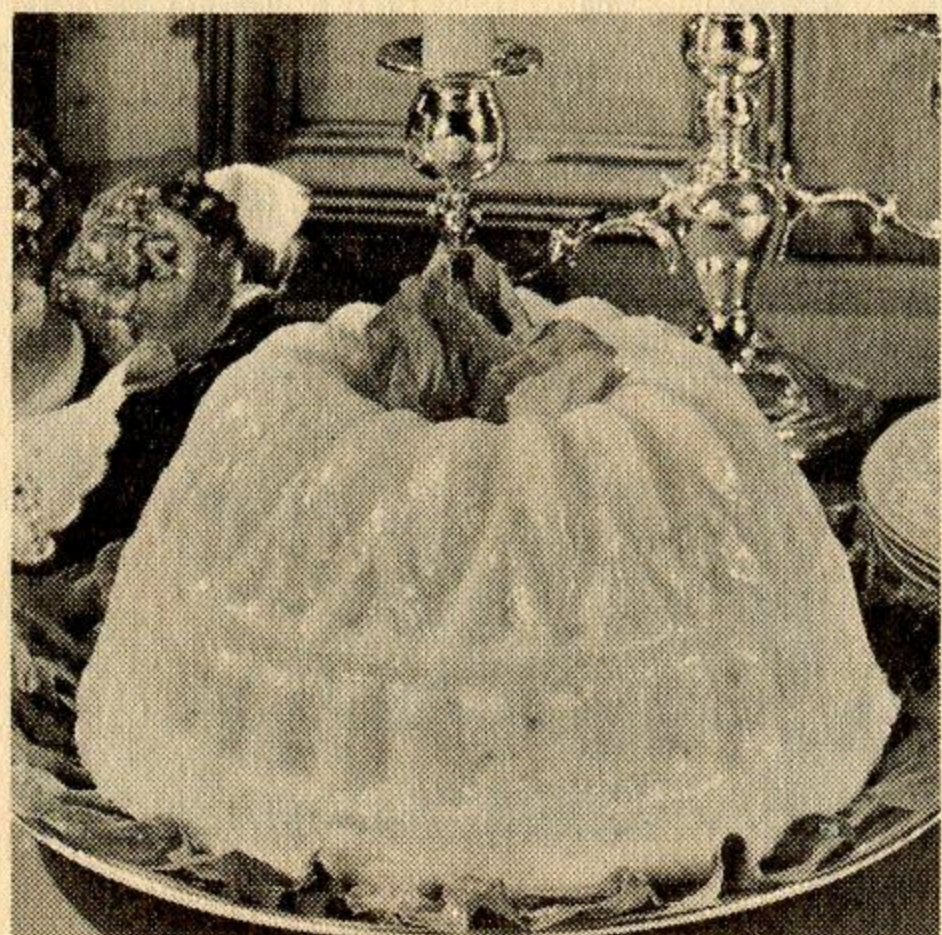
PARSLEY POTATO SALAD RING

6 cups cubed cooked potatoes
 1 cup sliced celery
 ½ cup chopped onion
 ½ cup sliced stuffed olives
 ½ cup chopped parsley

1 teaspoon salt
 Dash of pepper
 Miracle Whip Salad Dressing
 Lettuce
 Tomato wedges

Combine potatoes, celery, onion, olives, ¼ cup parsley, seasonings and enough salad dressing to moisten; mix lightly. Press into a 1½-quart ring mold which has been sprinkled with remaining parsley. Unmold on lettuce; surround with tomato wedges.

8 to 10 servings



HEAVENLY CHEESE MOLD

1 3-oz pkg. lemon flavored gelatin
1 cup boiling water
 $\frac{3}{4}$ cup pineapple juice
1 tablespoon lemon juice
 $1\frac{1}{4}$ cups drained crushed pineapple

1 cup ($\frac{1}{4}$ lb.) shredded Cracker Barrel Brand Sharp Natural Cheddar Cheese
1 cup heavy cream, whipped
Lettuce

Dissolve gelatin in water; add juices. Chill until slightly thickened. Fold in crushed pineapple, cheese and whipped cream and pour into $1\frac{1}{2}$ quart mold. Chill until firm and unmold on lettuce.

6 to 8 servings

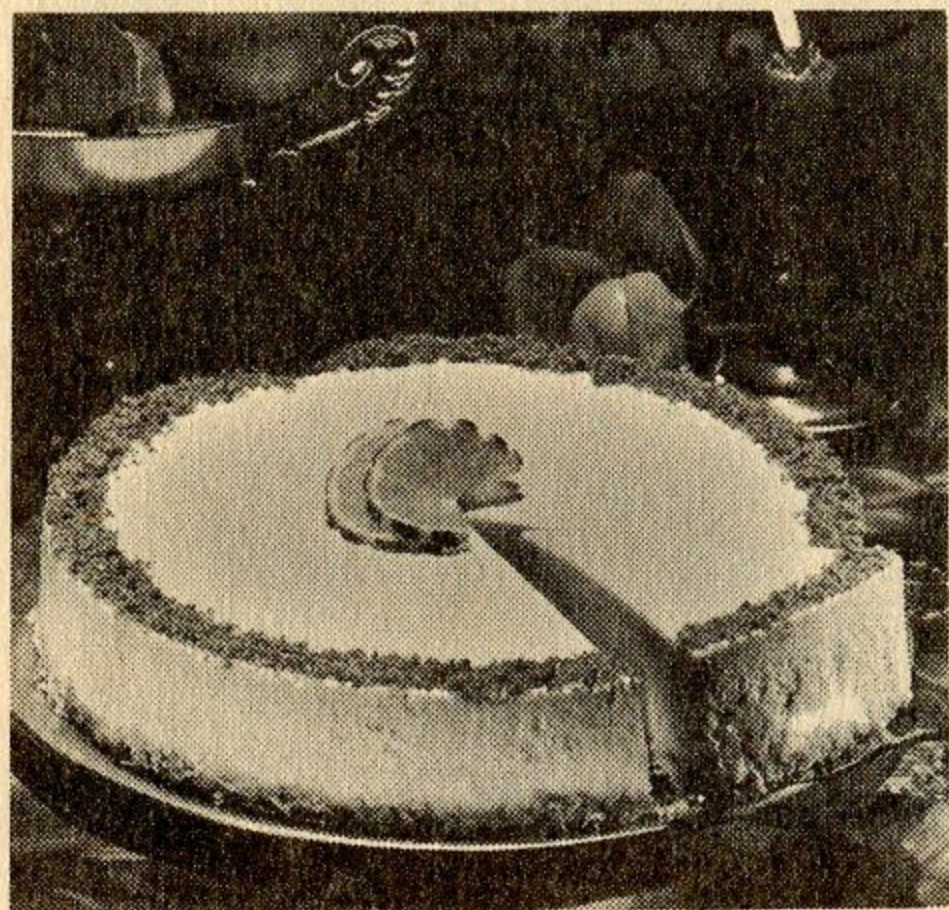
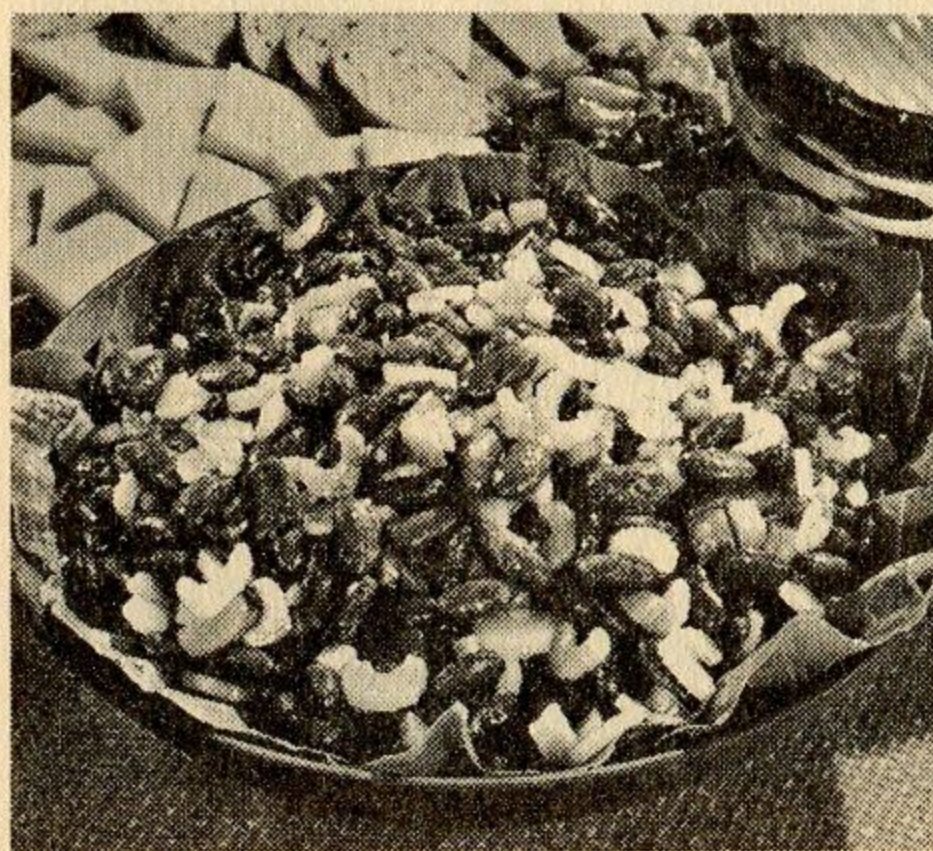
MIDWEST BEAN SALAD

2 cups (1-lb. can) kidney beans, drained
1 cup sliced celery

$\frac{1}{2}$ cup chopped dill pickles
 $\frac{1}{4}$ cup Kraft French Dressing
Lettuce

Combine ingredients except lettuce; toss lightly. Serve in lettuce-lined salad bowl.

6 servings



TROPICAL CHEESE CAKE

1 cup (4-oz. can) shredded coconut
2 tablespoons flour
2 tablespoons Parkay Margarine, melted
* * *
1 envelope unflavored gelatin
1 cup cold water

3 eggs, separated
 $\frac{3}{4}$ cup sugar
2 8-oz. pkgs. Philadelphia Brand Cream Cheese
 $\frac{1}{4}$ cup lime juice
1 teaspoon grated lime rind
Few drops green food coloring
1 cup heavy cream, whipped

Combine coconut, flour and margarine. Press onto bottom of 9-inch spring pan. Bake at 350° , 12 to 15 minutes.

Soften gelatin in $\frac{1}{4}$ cup cold water. Combine egg yolks, remaining water and sugar in saucepan; stir over medium heat 5 minutes. Add gelatin, stirring until dissolved. Gradually add gelatin mixture to softened cream cheese, mixing until well blended. Stir in lime juice and rind and food coloring. Fold in whipped cream and stiffly beaten egg whites; pour over crust. Chill until firm. Garnish with additional coconut, if desired.

10 to 12 servings

PIQUANT SAUCE

1 cup Miracle Whip Salad Dressing
 $\frac{2}{3}$ cup evaporated milk

$\frac{1}{2}$ teaspoon celery seed
Dash of salt

Combine ingredients in double boiler; mix until well blended. Heat, stirring occasionally. Serve with vegetables.

$1\frac{2}{3}$ cups

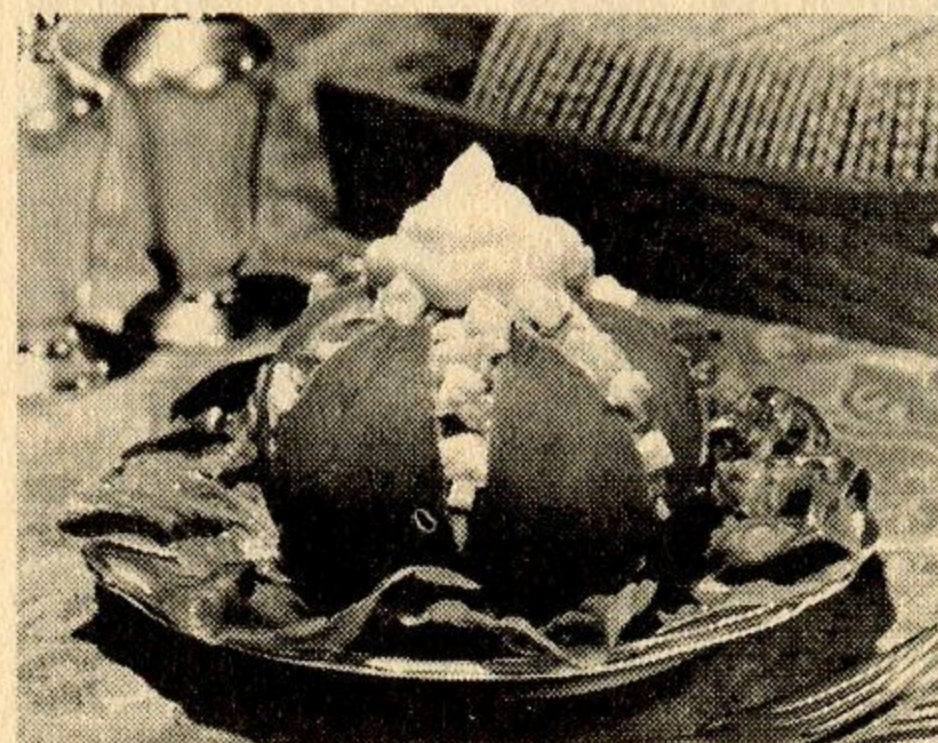
TOMATO ROYAL

6 hard-cooked eggs, chopped
3 tablespoons chopped green
pepper

$\frac{1}{4}$ teaspoon salt
Miracle Whip Salad Dressing
4 tomatoes, peeled

Combine eggs, green pepper, salt and enough salad dressing to moisten; mix lightly. Cut each tomato in 6 sections almost to stem end. Fill tomatoes with egg salad; top with salad dressing.

4 servings



YANKEE SANDWICH

Rye bread
Parkay Margarine
Lettuce
Corned beef

Horseradish Cream Sauce
Radish slices
Chopped chives

For each sandwich, spread a slice of bread with margarine. Cover with lettuce and corned beef. Top with Horseradish Cream Sauce. Garnish with radish slices; sprinkle with chives.

HORSERADISH CREAM SAUCE

$\frac{1}{2}$ cup Miracle Whip Salad
Dressing
1 4-oz. container Kraft
Whipped Cream Cheese

1 tablespoon Kraft Cream
Style Prepared
Horseradish

Gradually add salad dressing to whipped cream cheese, mixing until well blended. Add horseradish; mix well.

1 cup

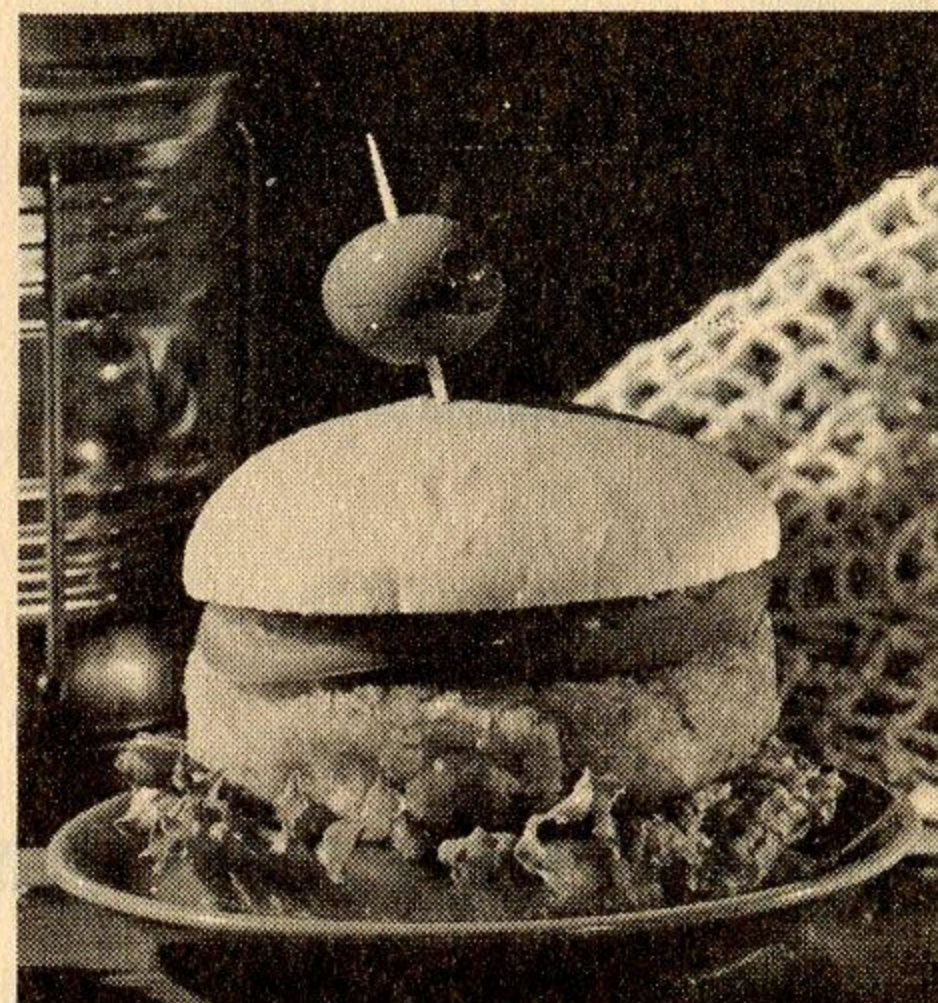
TASTY TUNA BURGERS

1 7-oz. can tuna, drained,
flaked
 $\frac{1}{2}$ cup Miracle Whip Salad
Dressing
 $\frac{1}{2}$ cup dry bread crumbs
1 egg, beaten
2 tablespoons finely chopped
onion

$\frac{1}{2}$ teaspoon salt
Dash of pepper
Parkay Margarine
4 Hamburger buns, split
Lettuce
Tomato slices
4 stuffed olives

Combine tuna, salad dressing, bread crumbs, egg, onion and seasonings; mix well. Shape into 4 patties; cook in small amount of margarine until brown on both sides. Cover bottom of buns with lettuce; top with tuna burger, tomato slices and top half of bun. Garnish with olives.

4 sandwiches



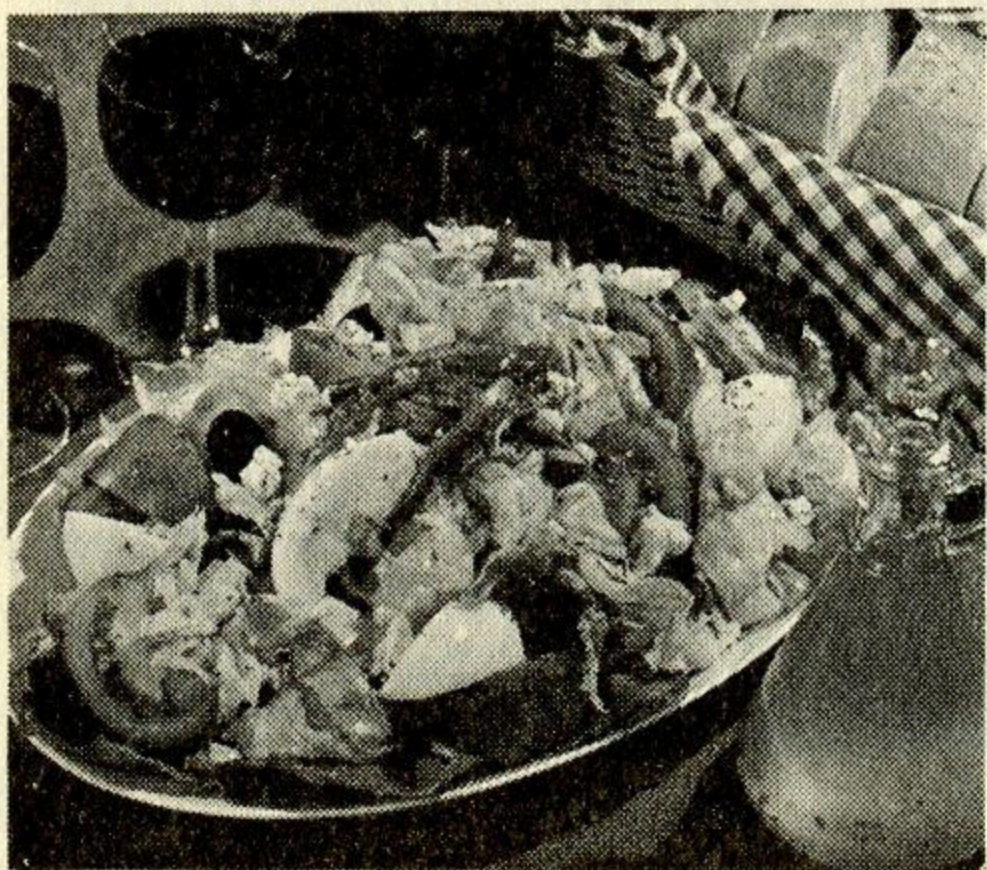
CURRY DIP

1 cup Miracle Whip Salad Dressing
 $\frac{1}{2}$ cup dairy sour cream

2 tablespoons sliced green onions
1 teaspoon curry powder

Combine ingredients; mix until well blended. Serve with potato chips, crisp vegetables or shrimp.

$1\frac{1}{2}$ cups



POMPEIAN SALAD

Tomato wedges
Hard-cooked egg wedges
Pitted ripe olives
Anchovy fillets

Shredded lettuce
Kraft Cold Pack Blue Cheese,
crumbled
Oregano
Kraft Italian Dressing

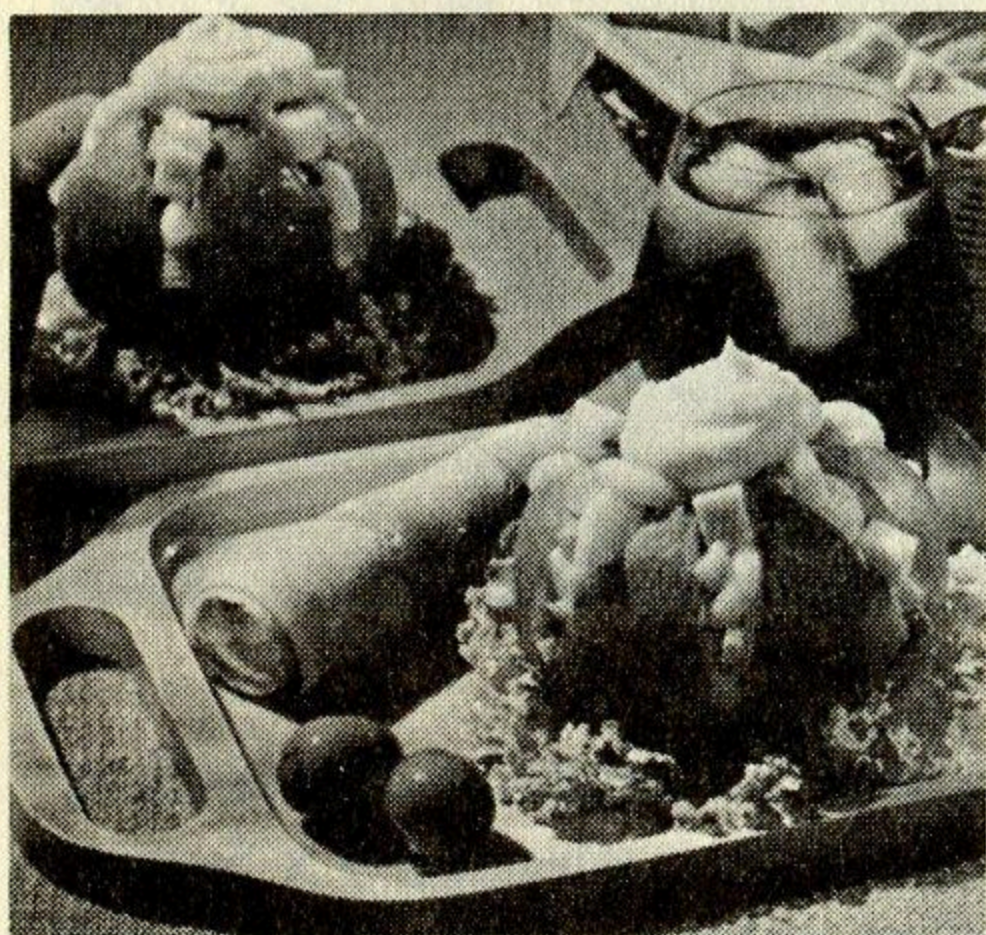
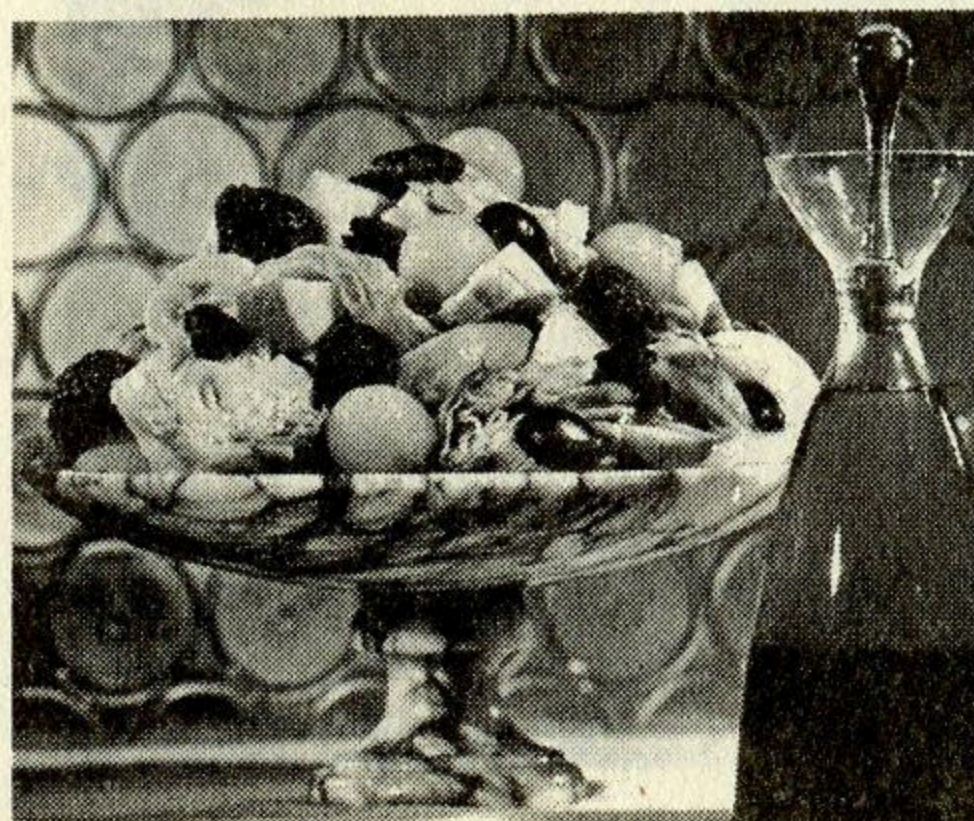
For each salad, arrange tomato and egg wedges, olives and anchovy fillets on lettuce. Sprinkle with cheese and oregano; serve with dressing.

FRUIT SALAD ELEGANTE

Pecan halves
Miracle French Dressing
Head lettuce
Banana slices

Cubed apple
Peach slices
Tokay or green grape halves
Diced pears

Toss nuts with small amount of dressing; spread in baking pan. Bake at 350°, 10 minutes. Cut lettuce in 2-inch chunks; toss with fruit and nuts. Serve with additional dressing.



TOMATO GRANDE

2 cups cooked elbow macaroni
 $\frac{3}{4}$ cup cubed Cracker Barrel
Brand Sharp Natural
Cheddar Cheese
 $\frac{1}{2}$ cup chopped celery

$\frac{1}{4}$ cup chopped sweet pickle
2 tablespoons chopped
onion
Miracle Whip Salad
Dressing
6 tomatoes, peeled

Combine macaroni, cheese, celery, pickle, onion and $\frac{1}{2}$ cup salad dressing; toss lightly. Cut each tomato in 6 sections almost to stem end; fill tomatoes with macaroni salad; top with salad dressing.

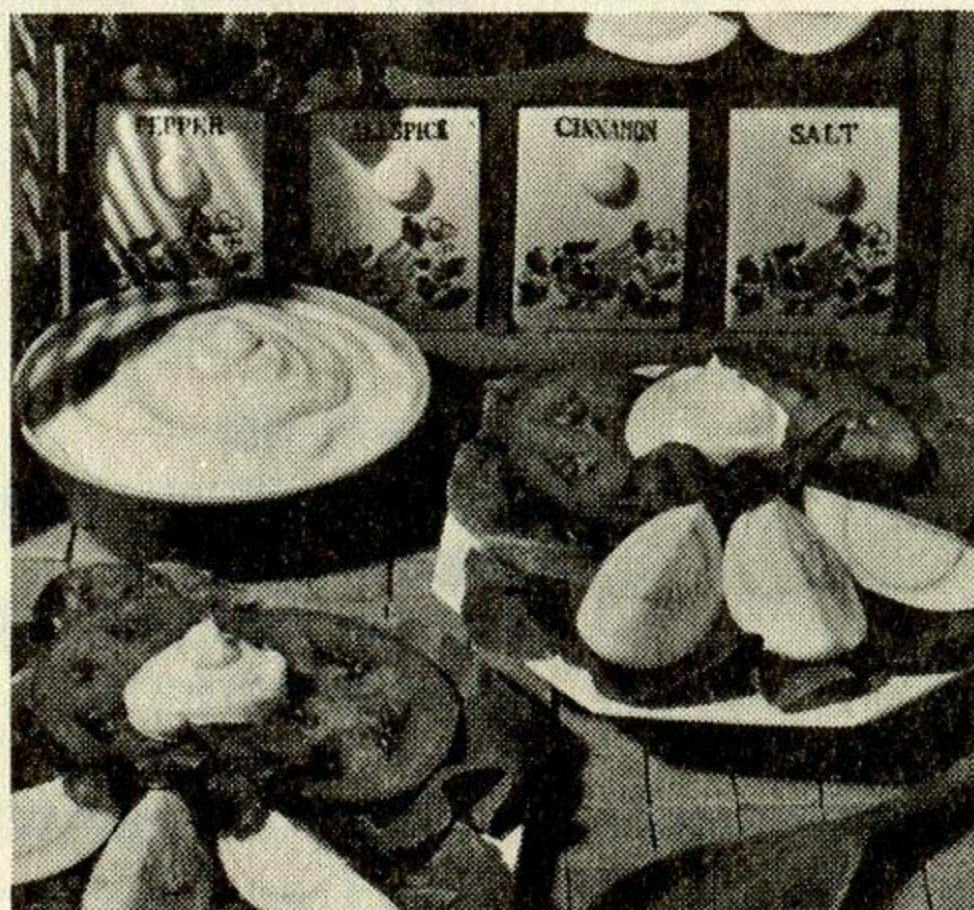
6 servings.

TOMATO EGG SALAD

Tomatoes, sliced
Leaf lettuce
Miracle Whip Salad Dressing

Hard-cooked egg wedges
Watercress

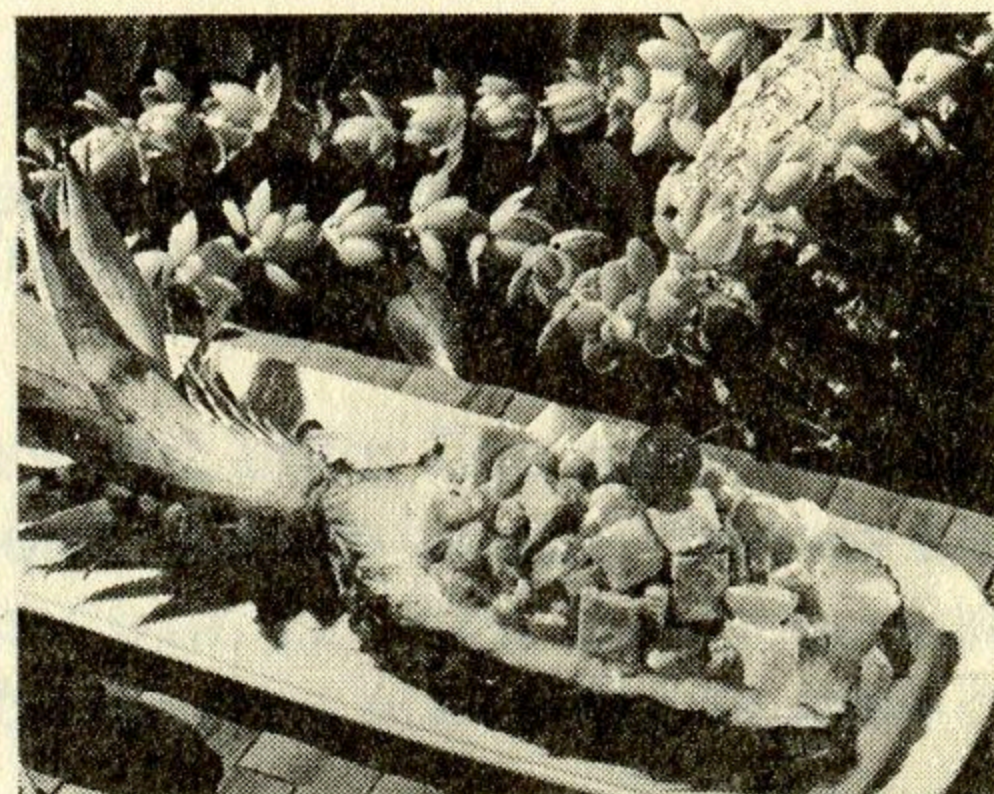
For each salad, arrange overlapping slices of tomato on lettuce; top with salad dressing. Garnish with hard-cooked egg wedges and watercress.



CHICKEN SALAD HAWAIIAN

1 pineapple
1½ cups cubed cooked chicken
1 cup chopped celery
1 cup halved green grapes

½ cup chopped walnuts
Miracle Whip Salad
Dressing
Salt and pepper
Lettuce



Cut pineapple lengthwise into 4 slices. Remove center from each slice, leaving 1-inc shell around outside edge. Discard core. Cube pineapple removed from center; combine with chicken, celery, grapes, nuts and enough salad dressing to moisten. Season to taste. Serve on pineapple slice. Garnish with maraschino cherry, if desired.

WELLINGTON STEW

1½ lbs. beef, cubed
¼ cup Kraft Italian Dressing
3½ cups (1-lb. 12-oz. can) tomatoes
2 teaspoon salt

¼ teaspoon pepper
2 cups cubed peeled potatoes
1 cup sliced celery
12 small onions
Cheese Dumplings

Brown meat slowly in dressing; add tomatoes, salt and pepper. Cover; simmer 1 hour. Add vegetables; cover and continue cooking 30 minutes. Drop Cheese Dumplings by tablespoons onto hot stew; cover and steam 12 minutes.

6 servings.

CHEESE DUMPLINGS

¾ cup cornmeal
¾ cup flour
½ teaspoon salt
1 tablespoon baking powder
1 egg
½ cup milk

2 tablespoons Parkay Margarine,
melted
1½ cups (6 ozs.) shredded
Cracker Barrel Brand
Sharp Natural Cheddar Cheese

Sift together dry ingredients. Add egg, milk and margarine; mix until well blended. Stir in cheese.

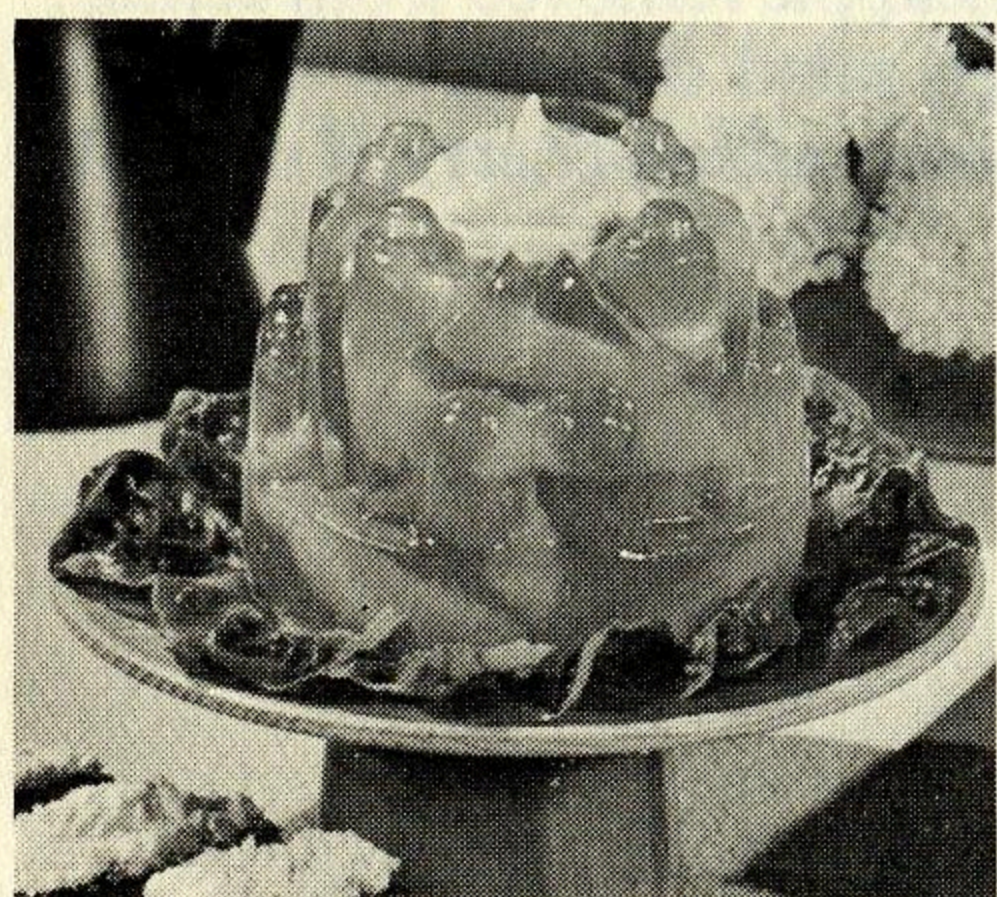
MONTE CRISTO SANDWICH

3 eggs, slightly beaten
 $\frac{1}{3}$ cup milk
 12 slices sandwich bread
 Kraft Natural Swiss Cheese Sliced,
 cut in half

6 slices baked or boiled ham
 Parkay Margarine
 Confectioners' sugar
 Kraft Pure Currant Jelly

Combine eggs and milk. For each sandwich cover slice of bread with cheese, ham and second slice of cheese. Top with second slice of bread. Cut into quarters. Dip each sandwich into egg mixture; brown on both sides in margarine. Bake at 425°, 15 minutes. Sprinkle with powdered sugar. Serve with jelly.

6 sandwiches



FLOWERING ORANGE MOLD

1 3-oz pkg. orange flavored
 gelatin
 1 cup boiling water
 1 cup orange juice

1 cup orange sections
 Lettuce
 Kraft Mayonnaise

Dissolve orange gelatin in boiling water; add orange juice. Chill until slightly thickened. Fold in orange sections; pour into 1-quart mold. Chill until firm. Unmold on lettuce and top with mayonnaise.

4 to 6 servings

MALLO FROSTED GELATIN

1 3-oz. pkg. orange, lemon, lime or
 strawberry flavored gelatin
 1 cup boiling water

8 to 10 ice cubes
 1 cup Kraft Miniature Marsh-
 mallows

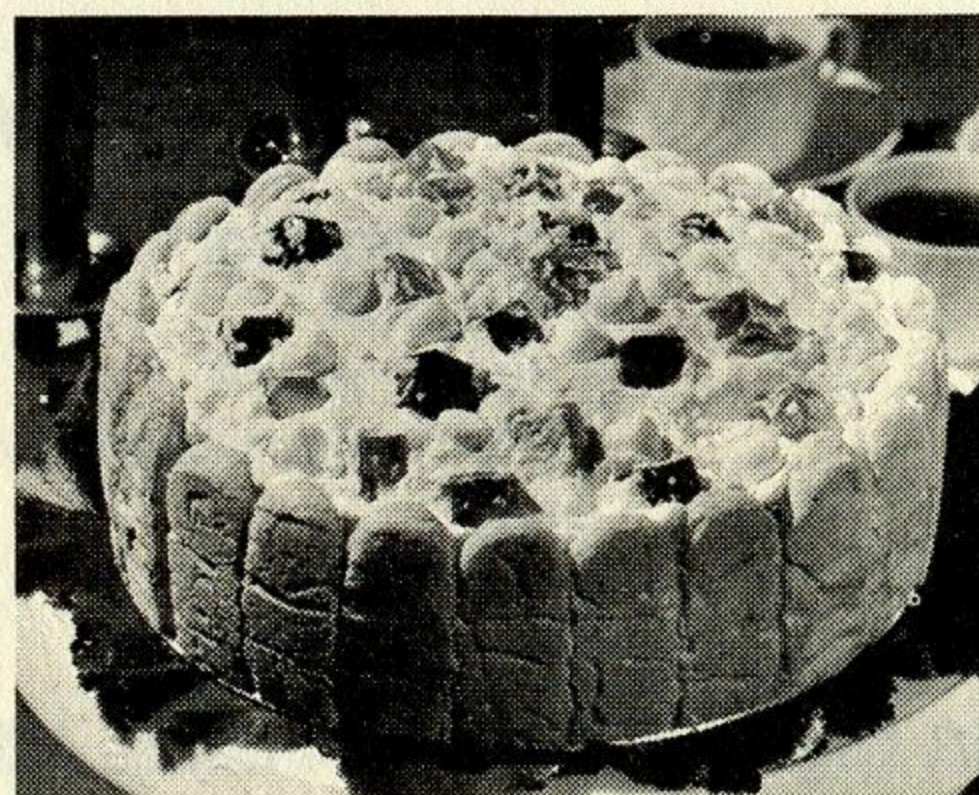
Dissolve flavored gelatin in water; add ice cubes. Stir until slightly thickened; remove unmelted ice. Fold in marshmallows; fill 4 dessert dishes. Chill until firm.

4 servings

VENETIAN TORTE

1 3-oz. pkg. lime flavored
 gelatin
 1 3-oz. pkg. raspberry
 flavored gelatin
 3 cups boiling water
 3 cups Kraft Miniature
 Marshmallows

1 cup ($13\frac{1}{2}$ -oz. can)
 drained crushed pineapple
 1 cup heavy cream, whipped
 12 ladyfingers, split, cut in half



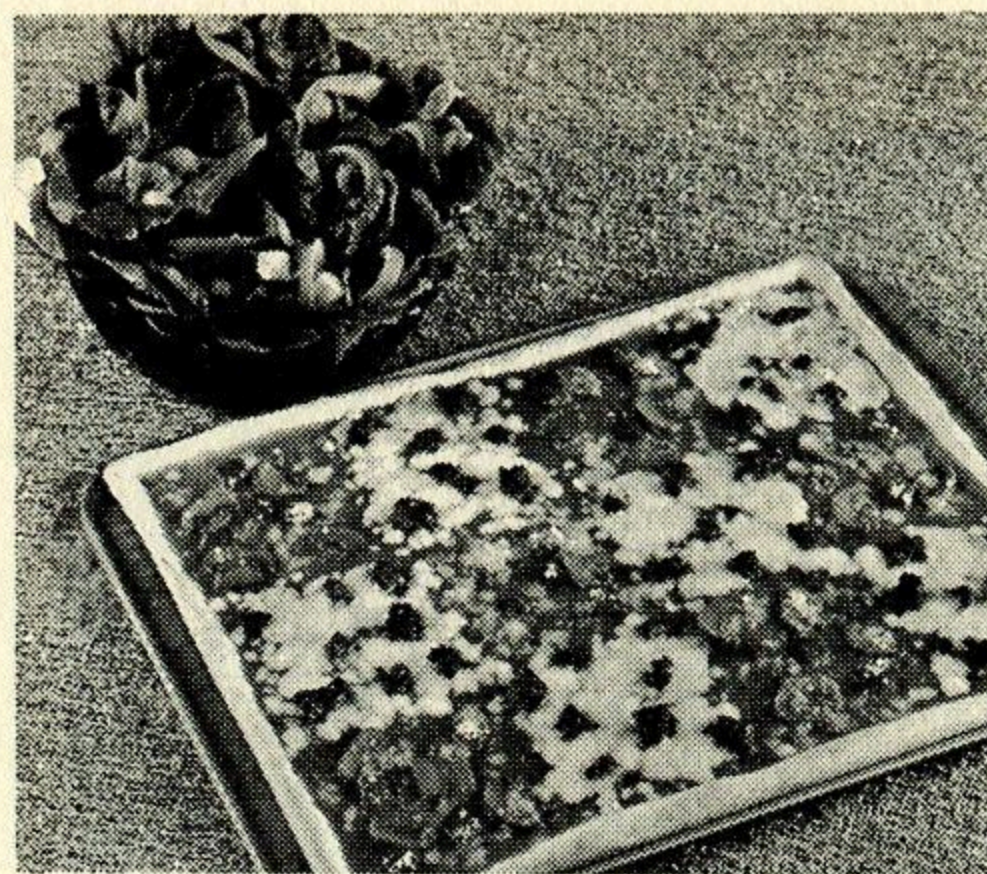
Dissolve each package of gelatin separately in $1\frac{1}{2}$ cups water; pour into 8-inch square pans. Chill until firm; cut in cubes. Combine miniature marshmallows, pineapple and gelatin cubes; mix lightly. Fold in whipped cream; pour into a 9-inch spring form pan lined with ladyfingers. Chill several hours.

8 to 10 servings

CHECKERBOARD PIZZA

- | | |
|--|---|
| 1 pkg. Kraft Cheese Pizza | $\frac{1}{3}$ cup sliced mushrooms |
| $\frac{1}{2}$ lb. ground beef, cooked | 1 4-oz. pkg. Kraft Shredded Natural Part-Skim Mozzarella Cheese |
| $\frac{1}{2}$ cup chopped green pepper | |

Prepare pizza as directed on package. Before adding cheese, arrange meat and combined green pepper and mushrooms in checkerboard fashion. Sprinkle meat with Mozzarella cheese; green peppers and mushrooms with Grated Parmesan Cheese.



BARBECUED BEEF SANDWICHES

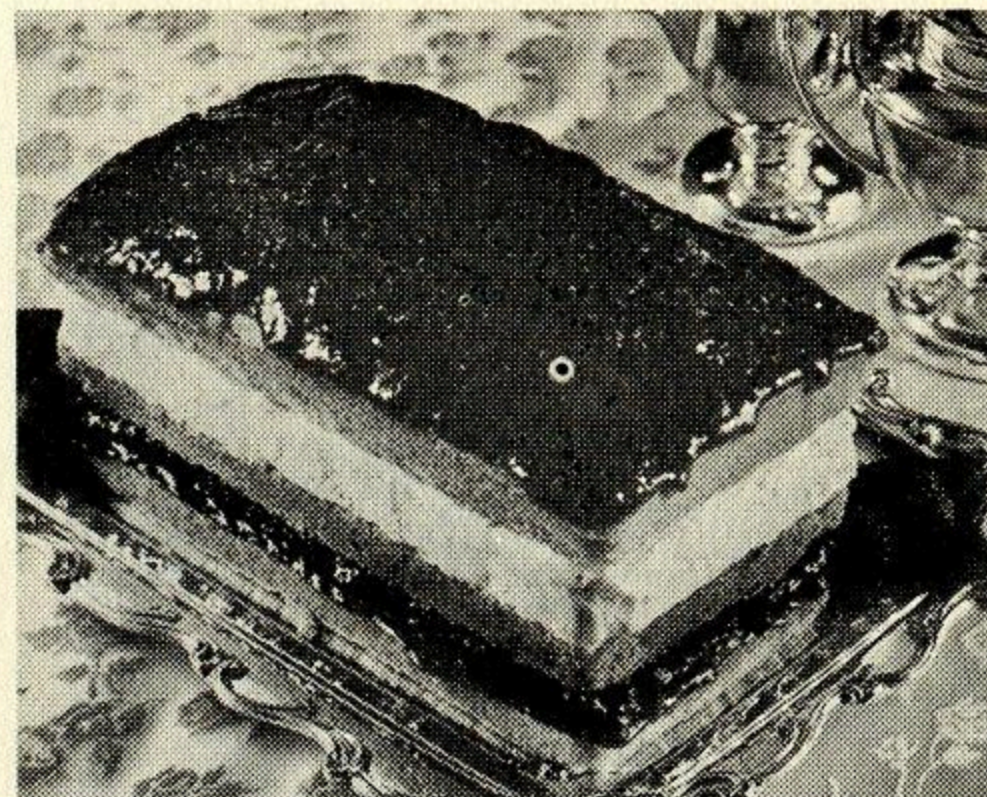
- | | |
|--|--|
| 1 lb. cooked roast beef, thinly sliced | $\frac{1}{4}$ cup finely chopped onion |
| 1 cup Kraft Barbecue Sauce | 2 tablespoons pickle relish |
| | 6 round buns, split, toasted |

Heat meat slices in combined barbecue sauce, onion and pickle relish; serve on buns.

6 servings.

DOUBLE TREAT POUND CAKE

- | | |
|---------------------------------------|------------------------------------|
| 1 cup Parkay Margarine | 2 teaspoons baking powder |
| 1 cup sugar | $\frac{1}{4}$ teaspoon salt |
| $1\frac{1}{2}$ teaspoons vanilla | $\frac{2}{3}$ cup milk |
| 3 eggs | Kraft Pure Red Raspberry Preserves |
| $2\frac{3}{4}$ cups sifted cake flour | 1 pint vanilla ice cream |

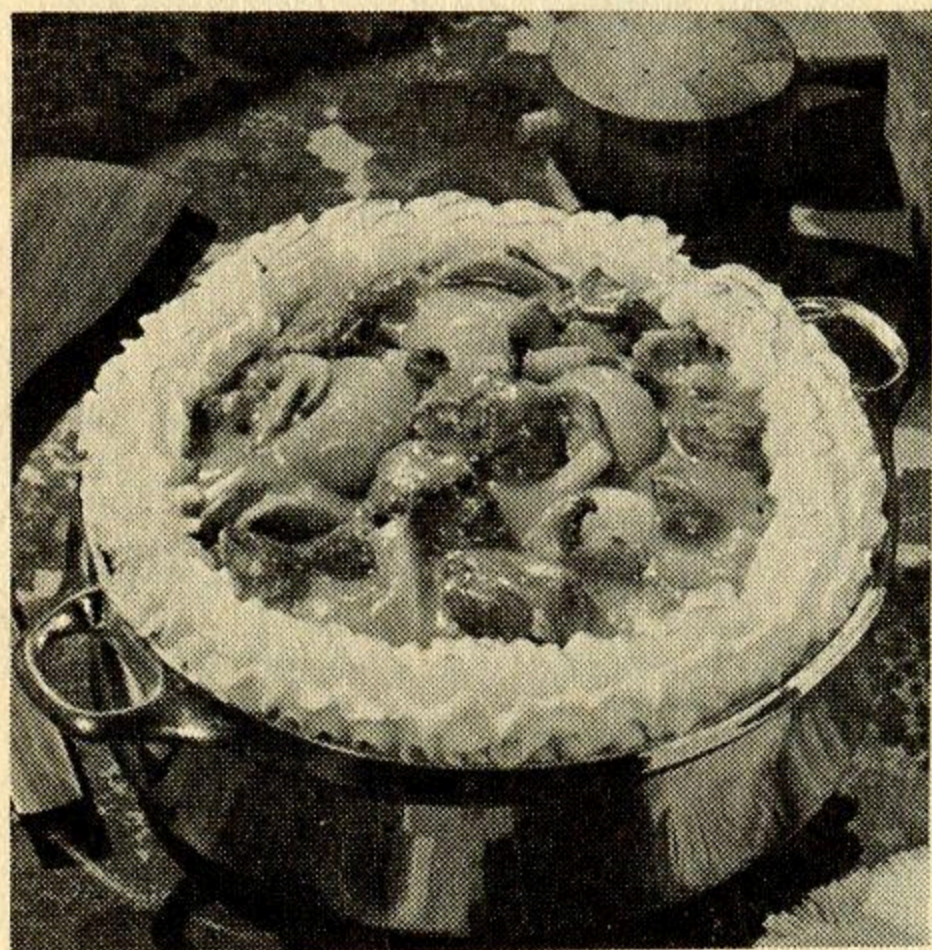


Cream margarine and sugar; add vanilla. Blend in eggs, one at a time. Sift together dry ingredients; add alternately with milk, mixing well. Pour into greased 9 x 5-inch loaf pan. Bake at 325°, 1 hour and 15 minutes. Cool; slice cake in 3 layers. Spread preserves on first layer; cover with second layer and ice cream. Top with remaining layer and preserves; freeze until firm. Slice and serve.

HERB ROYAL CHICKEN

- | | |
|--|---------------------------------|
| 1 cup Kraft Oil | $\frac{1}{2}$ teaspoon paprika |
| $\frac{1}{4}$ cup finely chopped parsley | $\frac{1}{4}$ teaspoon oregano |
| 1 teaspoon salt | Dash of freshly ground pepper |
| 1 teaspoon seasoned salt | 2 broiler-fryers, split in half |
| $\frac{1}{2}$ teaspoon marjoram | |

Combine oil, parsley and seasonings; brush over chicken. Broil, cut side down, until done. Brushing frequently with sauce. Turn and brown other side.



REGENCY RAGOUT

- | | |
|--------------------------------------|----------------------------|
| 2 lbs. lamb, cut in 1-inch cubes | 1 cup carrot sticks |
| $\frac{1}{4}$ cup flour | $\frac{1}{2}$ cup water |
| 1 8-oz. bottle Kraft French Dressing | 1 cup sliced mushrooms |
| 12 small onions | 2 cups hot mashed potatoes |

Coat meat with flour; brown in $\frac{1}{4}$ cup dressing. Add remaining dressing and water; cover and cook 1 hour or until meat is tender. Add onions and carrots; continue cooking 30 minutes or until vegetables are tender. Add mushrooms; pour into 2-quart casserole. Pipe potatoes around edge with pastry tube; bake at 450°, 10 minutes or until lightly browned.

6 servings

ROYAL HAM SLICE

- | | |
|--------------------------------|-------------------|
| Ham slice | Spiced crabapples |
| Catalina Brand French Dressing | Parsley |
| Pineapple slices | |

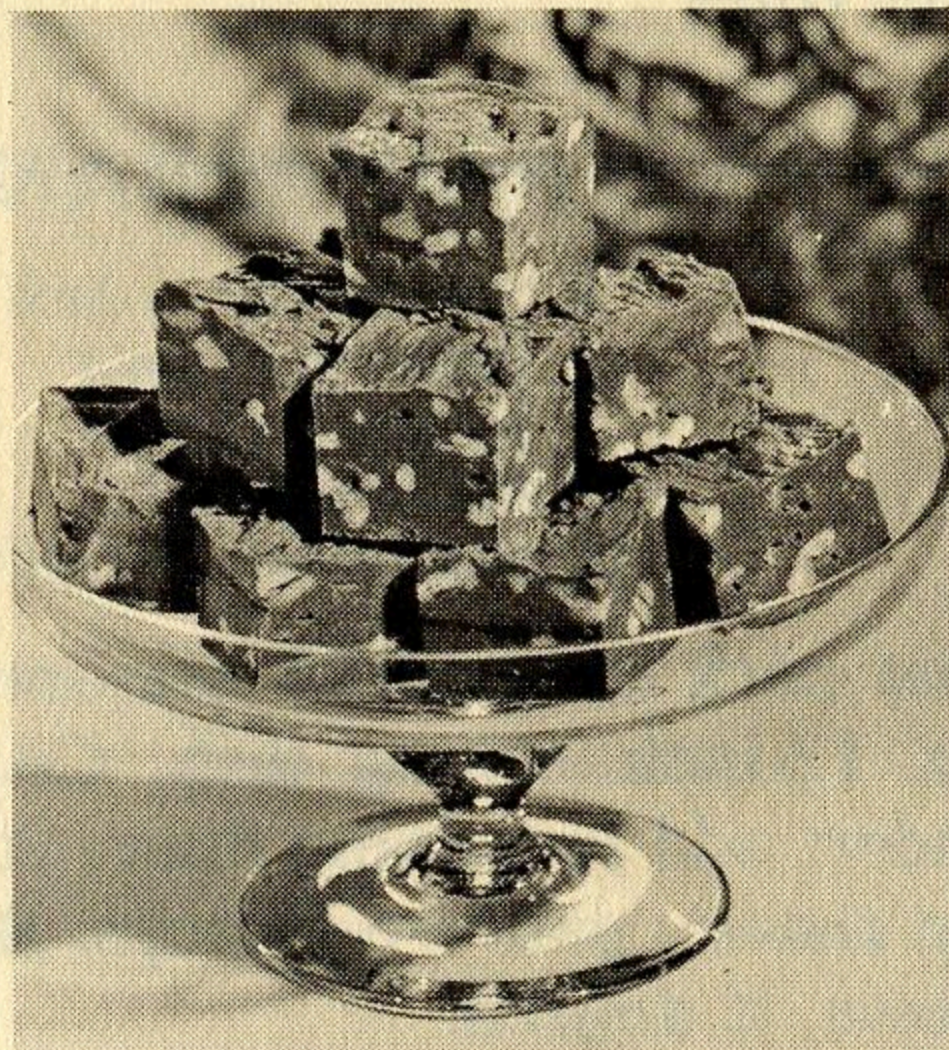
Broil ham slice on both sides, brushing occasionally with dressing. Serve with pineapple and crabapples; garnish with parsley.

FANTASY FUDGE

- | | |
|---|--|
| 3 cups sugar | 2 cups (7-oz. jar) Kraft Marshmallow Creme |
| $\frac{3}{4}$ cup Parkay Margarine | 1 cup chopped nuts |
| $\frac{2}{3}$ cup (6-oz. can) evaporated milk | 1 teaspoon vanilla |
| 2 6-oz. pkgs. semi-sweet chocolate pieces | |

Combine sugar, margarine and milk; bring to a rolling boil. Cook rapidly 5 minutes over medium heat, stirring constantly. (Mixture scorches easily.) Remove from heat; stir in chocolate pieces. Add marshmallow creme, nuts and vanilla; beat until well blended. Pour into a greased 13 x 9-inch pan. Cool; cut in squares.

3-lbs. 4 ozs.



DEVONSHIRE SPAGHETTI

- | | |
|---|--|
| 1 7-oz. pkg. spaghetti, broken in 2-inch pieces | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup chopped onion | $\frac{1}{4}$ teaspoon pepper |
| $\frac{1}{2}$ cup chopped green pepper | 1 cup diced cooked chicken |
| 2 tablespoons Parkay Margarine | 1 cup cooked ham strips |
| 1 cup (1-lb. can) tomatoes | Velveeta Pasteurized Process Cheese Spread |

Cook spaghetti; drain. Cook onion and green pepper in margarine until tender. Stir in tomatoes and seasonings. Add spaghetti, chicken, ham and $\frac{1}{2}$ lb. cubed Velveeta; mix well. Pour into 2-quart casserole; bake at 350°, 25 minutes. Top with sliced Velveeta; return to oven until cheese melts.

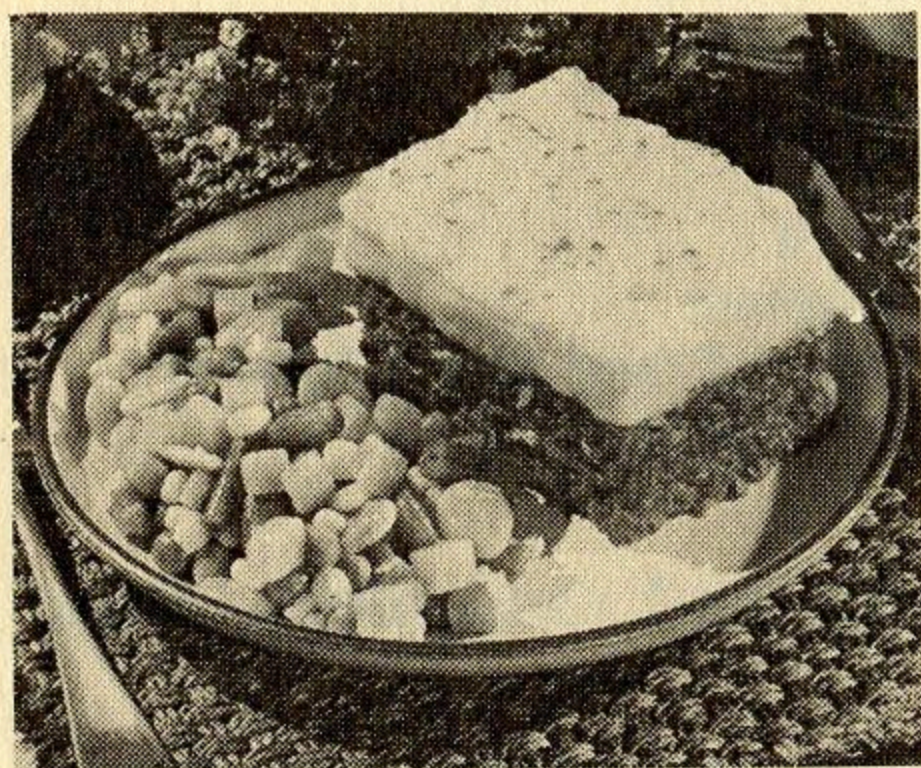
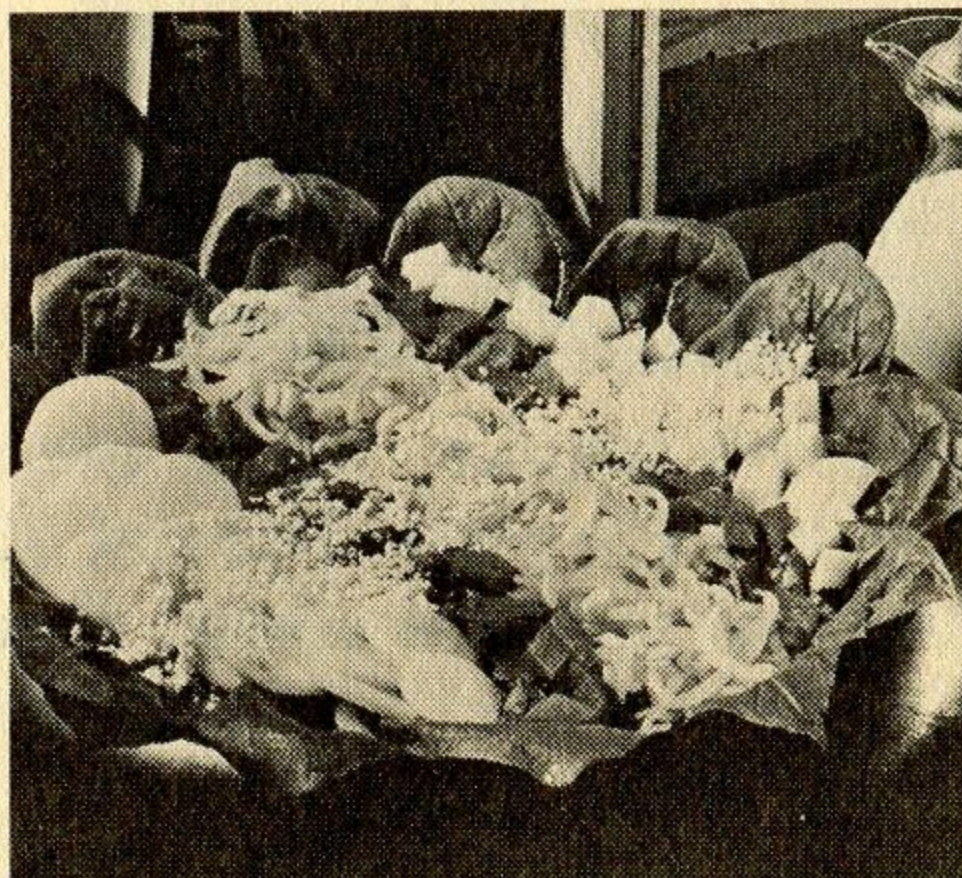
8 servings

SALAD MYSTIQUE

Fresh spinach
Sliced water chestnuts
Bean sprouts
Chopped pimiento

Hard-cooked eggs
Kraft Herb and Garlic
French Dressing

Tear spinach in bite-size pieces into a salad bowl. Arrange water chestnuts, bean sprouts, chopped pimiento and chopped egg white on spinach. Sprinkle with sieved egg yolk. Serve with dressing.



SNOWTOP MEAT LOAF

2 lbs. ground beef
 $\frac{1}{2}$ cup Kraft French
Dressing
 $\frac{1}{2}$ cup dry bread crumbs
 $\frac{1}{2}$ cup chopped onion
2 eggs, beaten

1 teaspoon salt
Dash of pepper
2 cups hot mashed
potatoes
 $\frac{1}{2}$ cup Miracle Whip Salad
Dressing

Combine meat, French dressing, crumbs, onion, eggs, salt and pepper. Press into 8-inch square pan; bake at 350°, 1 hour. Drain. Combine potatoes and salad dressing; spoon unto meat loaf. Broil until lightly browned; cut in squares. 6 to 8 servings

SUNSHINE SWISS SANDWICH

6 slices rye bread
Parkay Margarine
Shredded cabbage
Baked or boiled ham slices

Kraft Natural Swiss Cheese Sliced,
cut in half
Sunshine Sauce

For each sandwich, spread slice of bread with margarine. Cover with cabbage, ham and cheese. Top with Sunshine Sauce.

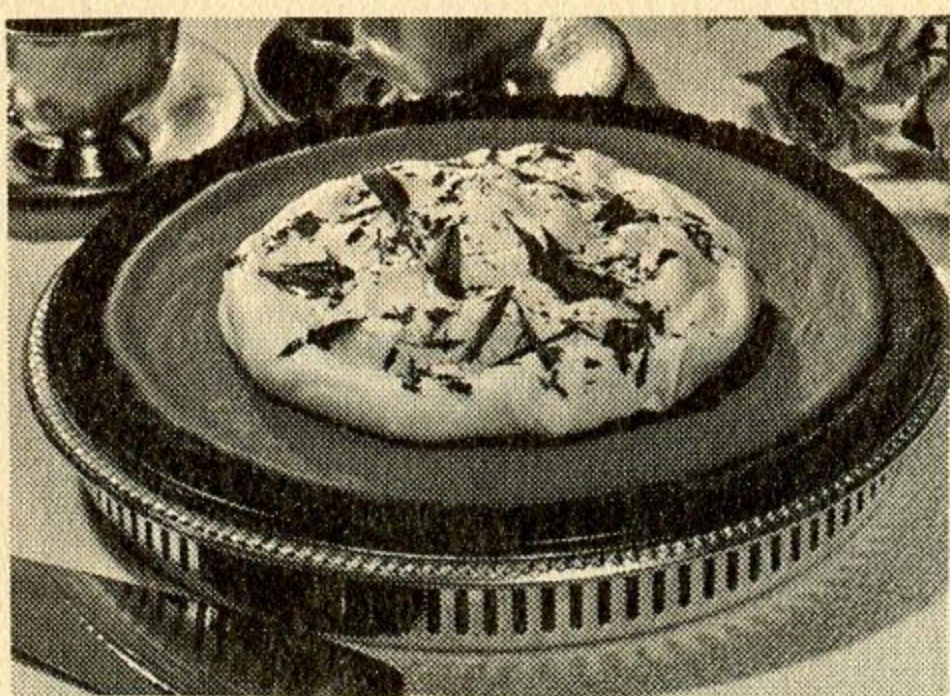
6 sandwiches

SUNSHINE SAUCE

$\frac{3}{4}$ cup dairy sour cream
 $\frac{1}{4}$ cup Kraft Mayonnaise

$\frac{1}{2}$ cup (8 $\frac{3}{4}$ -oz. can) crushed pineapple,
drained
 $\frac{1}{4}$ cup chopped green pepper

Combine ingredients; mix well.
1 $\frac{1}{2}$ cups



CHOCOLATE CLOUD PIE

- | | |
|---|--|
| 1 cup finely crushed chocolate wafers | $\frac{3}{4}$ cup brown sugar, packed |
| 2 tablespoons sugar | 1 teaspoon vanilla |
| $\frac{1}{4}$ cup Parkay Margarine, melted | 1 6-oz. pkg. semi-sweet chocolate pieces, melted |
| $\frac{1}{8}$ teaspoon nutmeg | 2 eggs |
| * * * * | Sweetened whipped cream |
| 2 8-oz. pkgs. Philadelphia Brand Cream Cheese | Shaved chocolate |

Combine crumbs, sugar, margarine and nutmeg. Press onto bottom and sides of 9-inch pie plate. Bake at 325°, 10 minutes.

Combine softened cream cheese, sugar and vanilla; mixing until well blended. Stir in chocolate. Add eggs, one at a time, mixing well after each addition. Pour over crumbs. Bake at 325°, 35 minutes. Cool before serving. Garnish with whipped cream and chocolate.

8 to 10 servings

CHEDDAR MACARONI LOAF

- | | |
|--|---|
| $1\frac{1}{2}$ lbs. ground beef | 1 tablespoon Parkay Margarine |
| 1 egg, beaten | 1 tablespoon flour |
| $\frac{1}{2}$ cup chopped onion | 1 egg, beaten |
| $\frac{1}{4}$ cup chopped green pepper | $\frac{1}{2}$ cup milk |
| 1 cup (8-oz. can) tomato sauce | 1 teaspoon salt |
| 1 teaspoon salt | Dash of cayenne |
| $\frac{1}{4}$ teaspoon pepper | Cracker Barrel Brand Sharp Natural Cheddar Cheese |
| * * * * | |
| 1 7-oz. pkg. elbow macaroni | |

Combine meat, egg, onion, green pepper, tomato sauce and seasonings. Pack into 9 x 5 x 3-inch loaf pan.

Cook macaroni; drain. Stir in margarine, flour, egg, milk and seasonings. Cook over low heat stirring until sauce thickens. Add $1\frac{1}{2}$ cups shredded cheese; spoon over meat layer. Bake at 350°, 1 hour and 15 minutes. Drain off excess fat and turn out of pan. Top with cheese slices and return to oven until cheese begins to melt.

8 servings

DOGGIE-BURGERS

- | | |
|--|--|
| 1 lb. ground beef | Kraft American Slices Pasteurized Process Cheese, cut in triangles |
| 1 teaspoon salt | 6 frankfurter buns, split |
| $\frac{1}{4}$ teaspoon pepper | Kraft Prepared Mustard |
| 3 frankfurters, cooked, cut in half lengthwise | Sliced dill pickles |
| Kraft Barbecue Sauce | |

Combine meat and seasonings. Form meat around half of frankfurter to fit frankfurter bun. Brush with barbecue sauce; broil to desired doneness. Top with cheese triangles, continue cooking until cheese begins to melt. Spread bottom half of bun with mustard. Cover with pickle slices, meat and top half of bun.

6 sandwiches

TANGY TUNABURGERS

- | | |
|--|--|
| 1 7-oz. can tuna, drained, flaked | Miracle Whip Salad Dressing |
| 2 hard-cooked eggs, chopped | 6 hamburger buns, split |
| $\frac{1}{4}$ cup chopped green pepper | Kraft American Slices Pasteurized Process Cheese |
| $\frac{1}{4}$ cup chopped onion | |
| 2 tablespoons pickle relish | |

Combine tuna, eggs, green pepper, onion, pickle relish and enough salad dressing to moisten. For each sandwich, spread bottom half of bun with tuna salad; add cheese and top half of bun. Wrap in foil and refrigerate. When ready to serve, bake at 425°, 15 minutes.

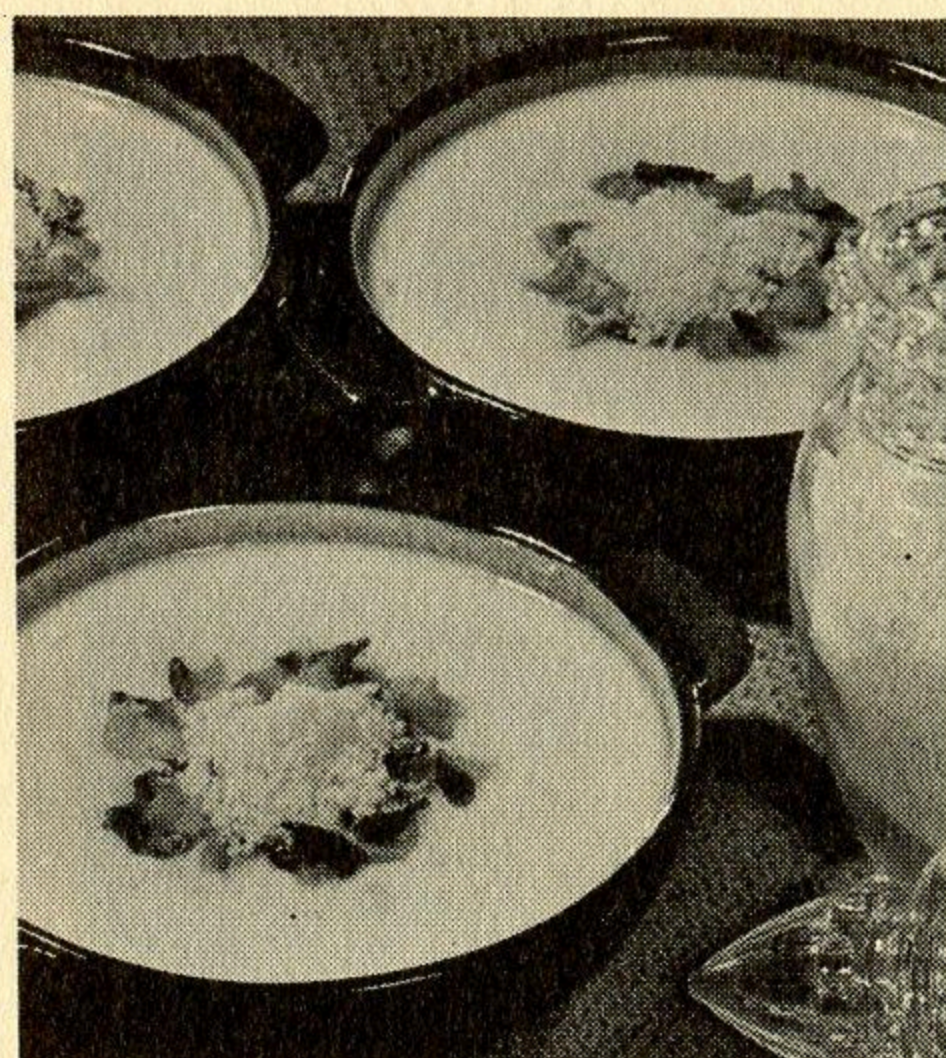
6 sandwiches

PARMESAN POTATO POTAGE

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|--|---|
| 2 slices bacon | 2 cups milk |
| $\frac{1}{2}$ cup finely chopped onion | Instant mashed potatoes (enough for 4 servings) |
| $2\frac{1}{2}$ cups water | Kraft Grated Parmesan Cheese |
| $1\frac{1}{2}$ teaspoons salt | |
| $\frac{1}{4}$ teaspoon pepper | |

Fry bacon until crisp; remove. Cook onion in bacon drippings until tender. Add water and seasonings; bring to boil. Stir in milk and instant potatoes. Add $\frac{1}{2}$ cup cheese; heat. Top with bacon and additional cheese.

6 servings



SOUFFLÉED BROCCOLI

- | | |
|---|--|
| $\frac{1}{3}$ cup chopped onion | $\frac{1}{4}$ cup milk |
| 1 tablespoon Kraft Oil | $\frac{1}{2}$ teaspoon garlic salt |
| 1 10-oz. pkg. frozen broccoli spears, cooked, drained | Dash of pepper |
| 6 eggs, beaten | $\frac{1}{2}$ cup Kraft Grated Parmesan Cheese |

Cook onion in oil in 8-inch skillet until tender; cover with broccoli. Combine eggs, milk and seasonings; pour over broccoli. Sprinkle with cheese; cover and cook over low heat 15 minutes. Cut in wedges; serve immediately.

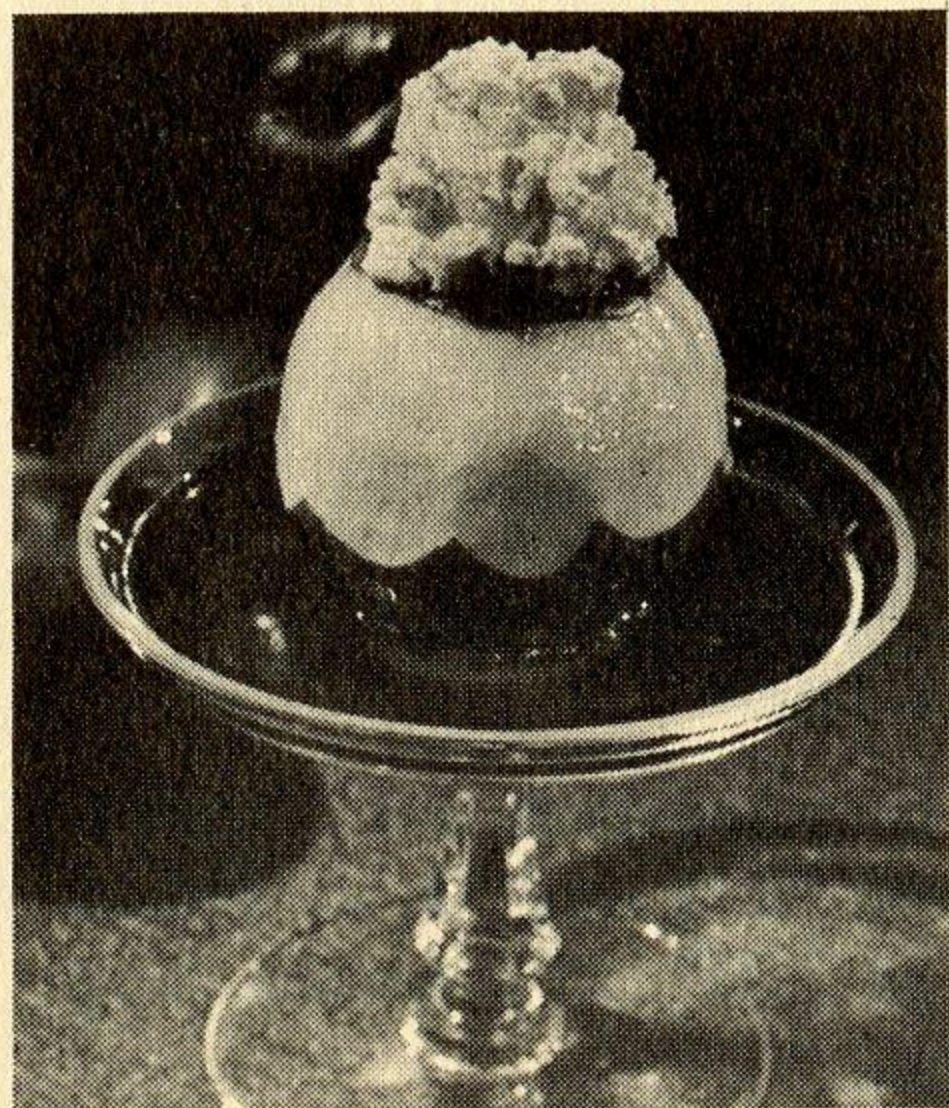
6 servings

PARMESAN-PEPPER PORK CHOPS

- | | |
|---|---------------------------------|
| 6 pork chops, $\frac{1}{2}$ -inch thick | $\frac{1}{2}$ cup chopped onion |
| 3 tablespoons flour | 1 green pepper, cut in strips |
| 1 teaspoon paprika | $1\frac{1}{2}$ cups milk |
| 1 teaspoon salt | Kraft Grated Parmesan Cheese |
| $\frac{1}{4}$ cup Parkay Margarine | |

Coat pork chops with seasoned flour; brown in margarine. Remove chops to 8 x 12-inch baking dish. Cook onion and green pepper in margarine until tender; add remaining flour. Stir in milk; cook until sauce is thickened. Add $\frac{1}{2}$ cup cheese; pour over chops. Bake at 350°, 40 minutes. Sprinkle with additional cheese, if desired.

6 servings

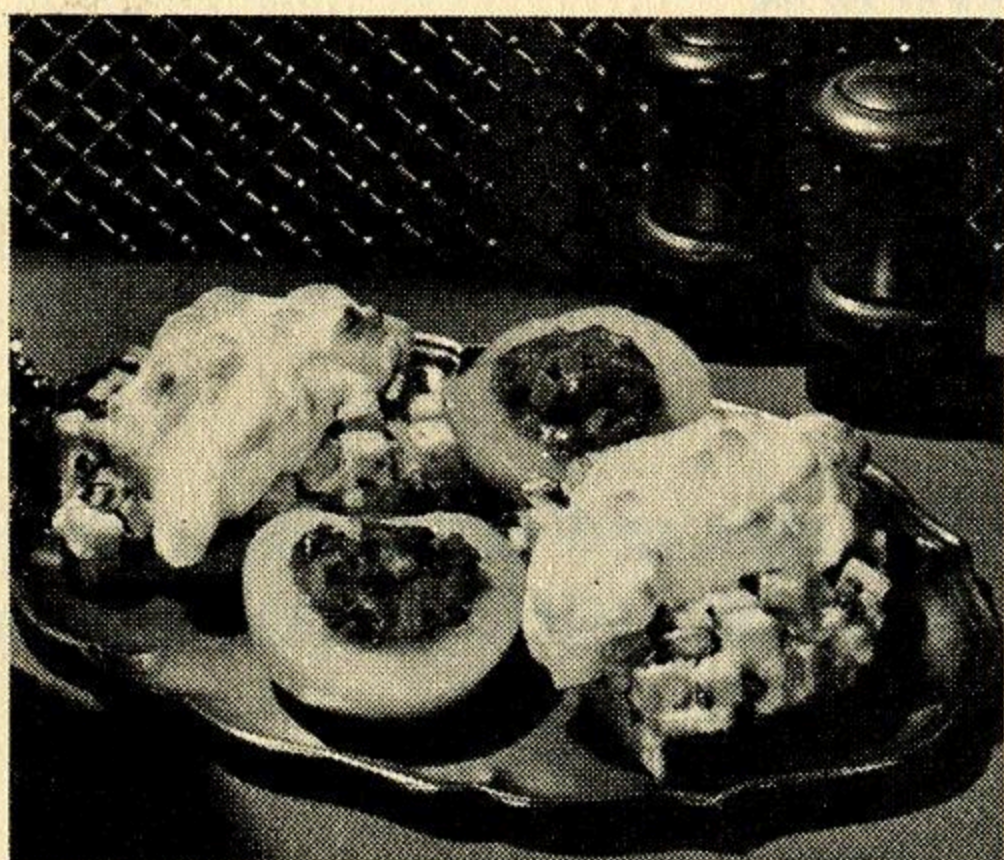


MAPLE MINCEMEAT APPLES

- | | |
|-------------------------------|---------------------------------|
| 6 large baking apples | $\frac{1}{4}$ teaspoon cinnamon |
| 1 cup mincemeat | Kraft Whipped Cream Cheese |
| $\frac{3}{4}$ cup maple syrup | |
| $\frac{1}{2}$ cup water | |

Wash apples and remove centers. Pare wide strip around apple, scalloping lower edge. Fill center of apples with mincemeat and place in shallow baking pan. Combine syrup, water and cinnamon. Pour over apples; bake at 375°, 45 minutes or until tender. Baste frequently with syrup. Serve topped with whipped cream cheese.

6 servings



TURKEY FLUFF SANDWICHES

- | | |
|------------------------------------|--|
| 1 cup chopped cooked turkey | 4 slices rye bread, toasted |
| $\frac{1}{2}$ cup sliced celery | 1 egg white |
| $\frac{1}{4}$ cup pickle relish | $\frac{1}{8}$ teaspoon cream of tartar |
| $\frac{1}{4}$ cup chopped pimiento | 1 1-lb. 13-oz. can cling peach halves, drained |
| Miracle Whip Salad Dressing | |

Combine turkey, celery, 2 tablespoons each of pickle relish and pimiento with enough salad dressing to moisten; mix well. For each sandwich, cut slice of rye toast in half. Cover each half with turkey mixture. Beat egg white and cream of tartar until stiff peaks form; fold in $\frac{1}{4}$ cup salad dressing. Place sandwiches on baking sheet; spoon egg white mixture onto each sandwich. Surround with peach halves filled with remaining pickle relish and pimiento. Bake at 400°, 8 to 10 minutes until sandwiches are lightly browned.

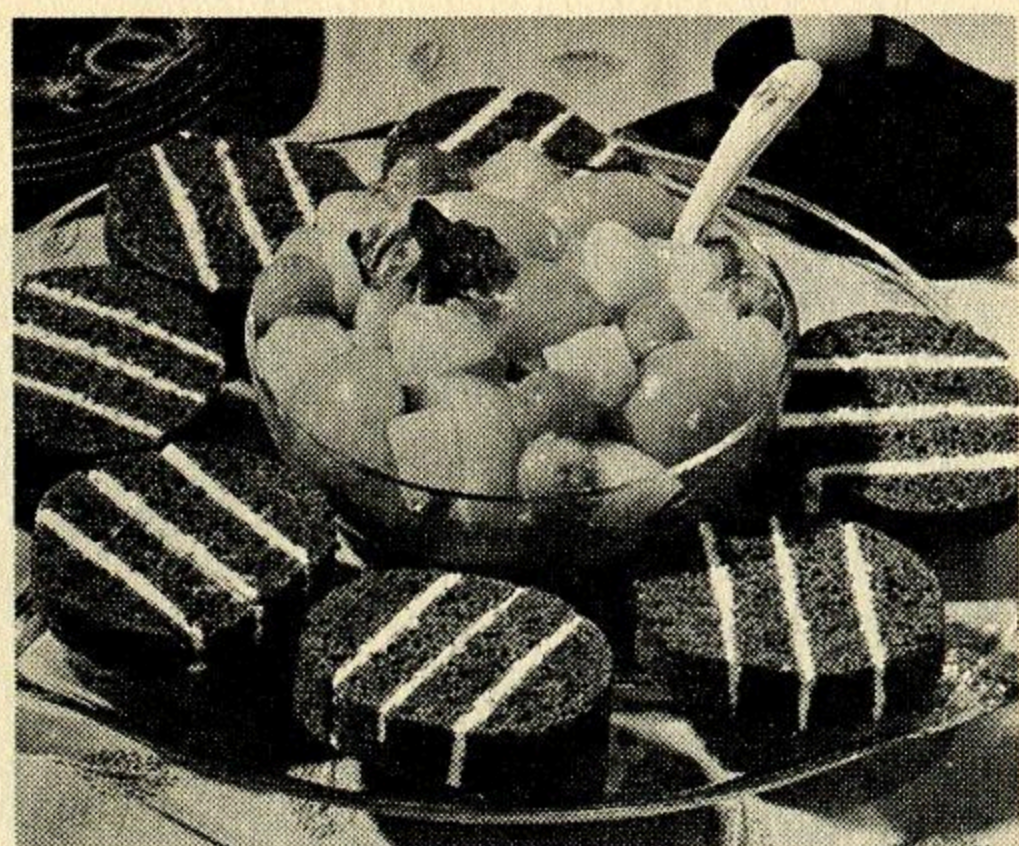
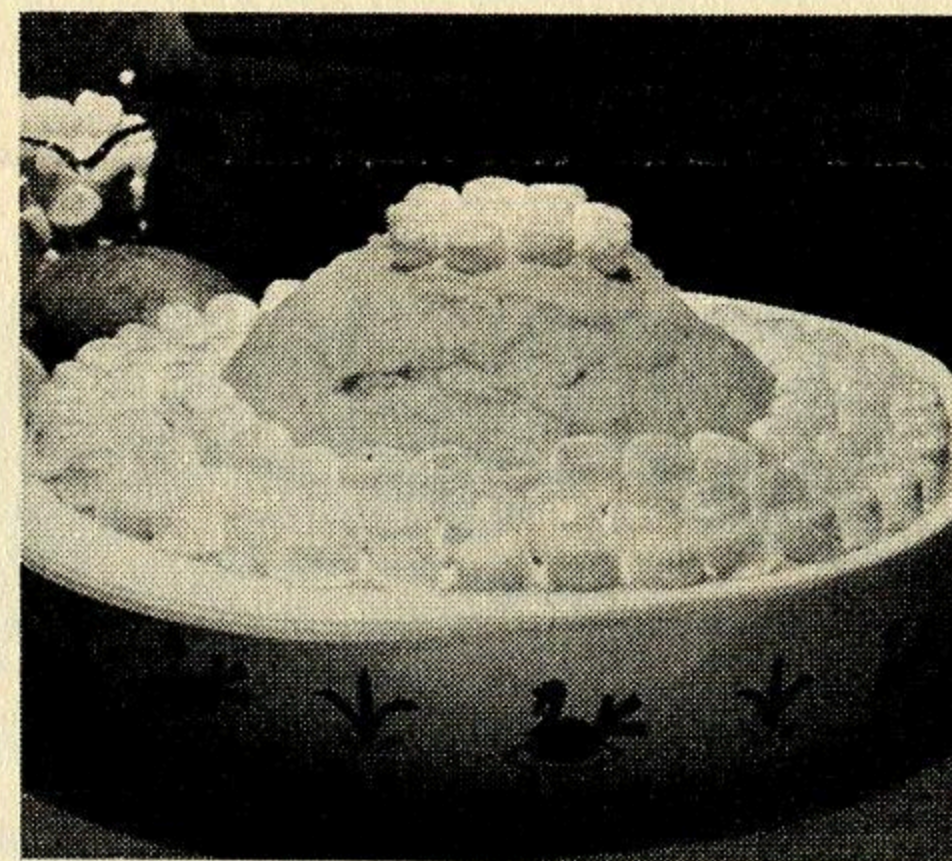
4 sandwiches

MALLO-WHIP'T SWEET POTATOES

- | | |
|------------------------------------|------------------------------|
| 4 cups hot mashed sweet potatoes | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{4}$ cup Parkay Margarine | Kraft Miniature Marshmallows |
| $\frac{1}{4}$ cup orange juice | |

Combine sweet potatoes, margarine, orange juice and salt; whip in 1 cup marshmallows. Place in 1½-quart casserole. Bake at 350°, 20 minutes. Top with additional marshmallows; return to oven until marshmallows are lightly browned.

6 to 8 servings



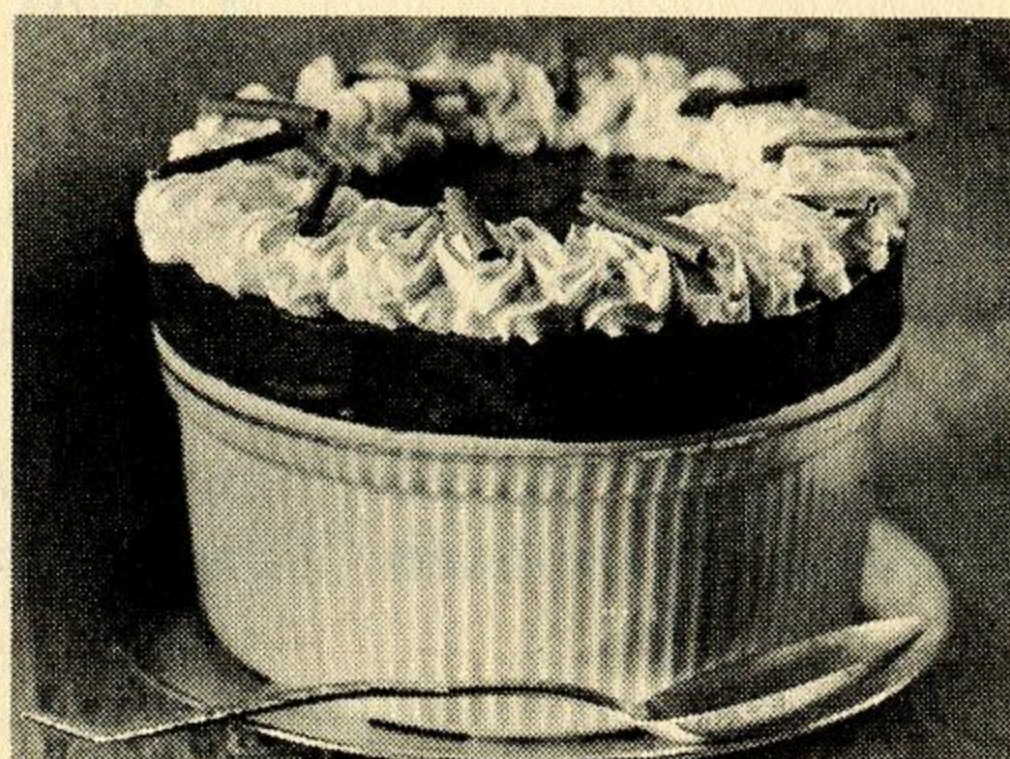
DATE ROLL-A-ROUNDS

- | | |
|----------------------------|-----------------|
| Canned date nut roll | Assorted fruits |
| Kraft Whipped Cream Cheese | |

Slice date nut roll lengthwise into 4 slices. Spread slices with whipped cream cheese; put together to reform roll. Cut crosswise into slices. Serve as appetizer with fruit.

CHOCOLATE SOUFFLÉ

- | | |
|---------------------------------------|--|
| 1½ cups sugar | 4 eggs, separated |
| 2 envelopes unflavored gelatin | 1 8-oz. pkg. Philadelphia Brand Cream Cheese |
| 2¼ cups water | ½ teaspoon almond extract |
| 3 1-oz. squares unsweetened chocolate | 1 cup heavy cream, whipped |



Combine 1 cup sugar and gelatin; add water, chocolate and egg yolks. Stir over low heat until gelatin dissolves and chocolate melts. Remove from heat; beat with rotary beater until chocolate is blended. Gradually add to softened cream cheese, mixing until well blended; add almond extract. Chill until slightly thickened. Beat egg white until frothy; gradually beat in remaining sugar until stiff peaks form. Fold into chocolate mixture. Fold in whipped cream.

Wrap a 3-inch collar of aluminum foil around top of 1½-square soufflé dish; secure with tape. Pour mixture into dish; chill until firm. Remove foil collar before serving. Garnish with additional whipped cream and chocolate curls, if desired.

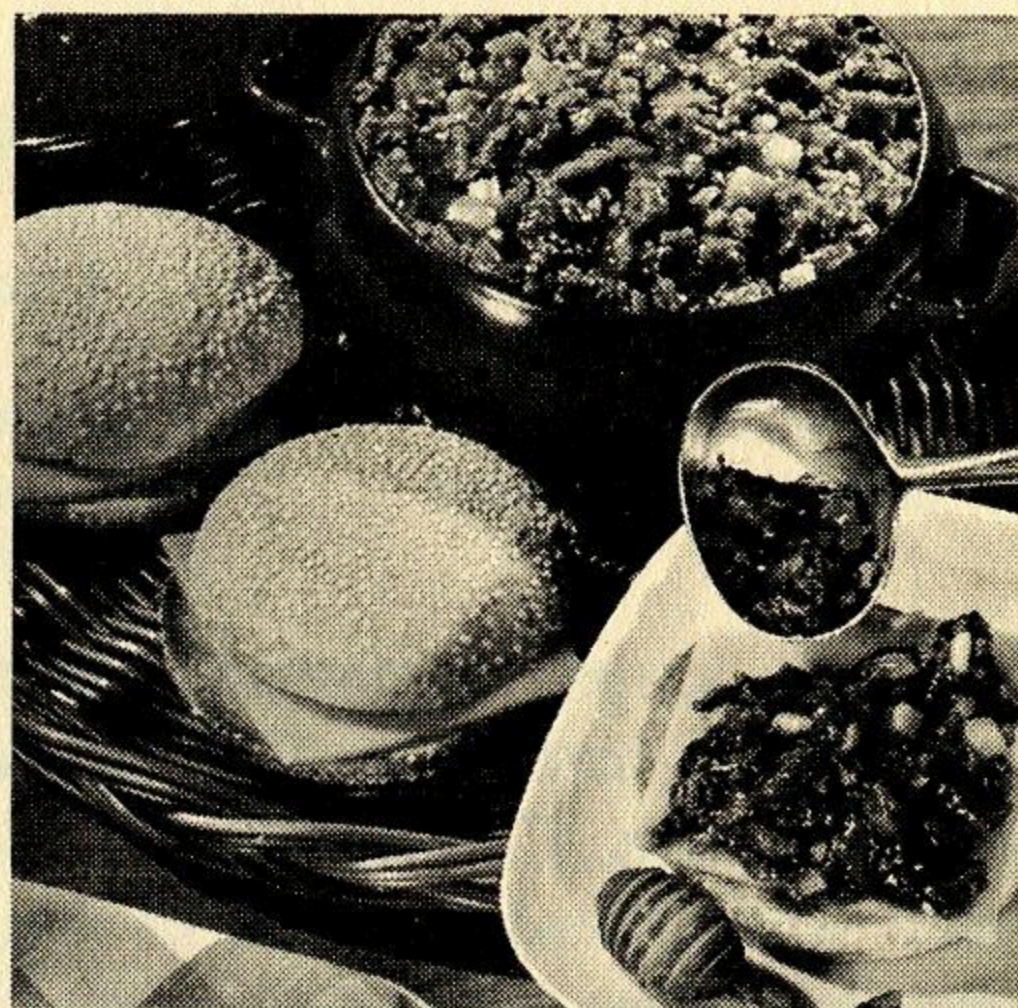
8 to 10 servings

SAUCY JOE

- | | |
|----------------------------|---|
| 1 lb. ground beef | 1 cup Kraft Barbecue Sauce |
| ½ cup chopped green pepper | 8 hamburger buns, split, toasted |
| ½ cup chopped celery | |
| ½ cup chopped onion | 1 8-oz. pkg. Kraft American Slices Pasteurized Process Cheese |
| 1 tablespoon flour | |
| ½ teaspoon salt | |

Brown meat. Add green pepper, celery, onion, flour and salt; mix well. Stir in barbecue sauce; simmer 15 minutes. For each sandwich, place a cheese slice on bottom half of bun; top with beef mixture. Serve with top half of bun.

8 sandwiches



CRANBERRY TURKEY PIE

- | | |
|-----------------------------------|--|
| 1 envelope unflavored gelatin | 1 cup sliced celery |
| 1 cup chicken bouillon | 2 tablespoons chopped onion |
| 1 cup Miracle Whip Salad Dressing | 1 9-inch baked pie shell |
| 2 cups chopped cooked turkey | 1 1-lb. can strained and sweetened cranberry |

Soften gelatin in bouillon; stir over low heat until dissolved. Stir into salad dressing; chill until slightly thickened. Fold in turkey, celery and onion; pour into pie shell. Chill until firm. Garnish with cranberry sauce just before serving.

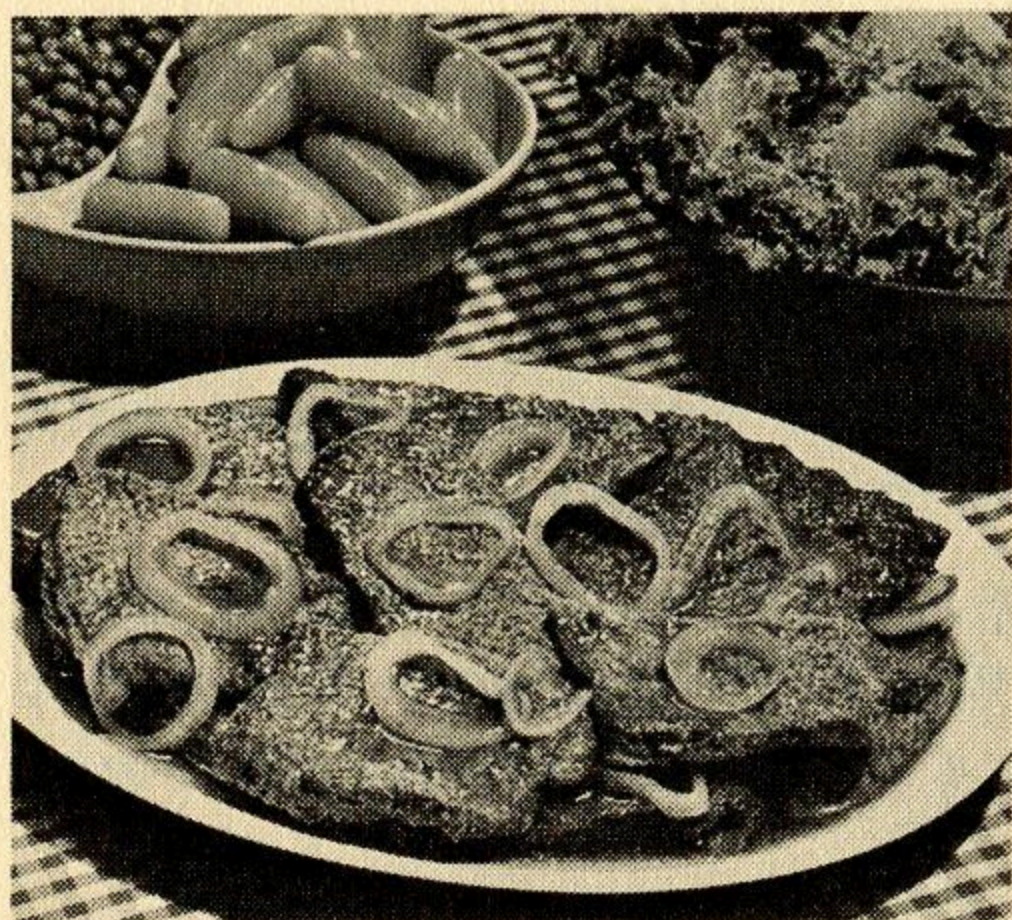
6 servings

CONTINENTAL SALAD

Assorted greens
Sliced cooked artichoke hearts
Sliced mushrooms
Cherry tomato halves

Onion rings
Scored cucumber slices
Imperial Italian Dressing

Tear greens in bite-size pieces into salad bowl; add vegetables and enough dressing to moisten. Toss lightly.



SAVORY SWISS STEAK

2 lbs. round steak, 1 inch
thick
 $\frac{1}{2}$ cup flour
2 teaspoons salt

1 teaspoon pepper
1 8-oz. bottle Miracle
French Dressing
2 large onions, sliced

Cut steak into serving-size pieces. Combine flour, salt and pepper; pound into steak. Heat small amount of dressing in skillet. Brown meat slowly on both sides. Add onions and remaining dressing. Cover and simmer 2 to 2½ hours, until meat is tender.

6 to 8 servings

MOCHA MALLOW PIE

3 cups Kraft Miniature
Marshmallows
 $\frac{1}{4}$ cup water
2 tablespoons instant
coffee

1 cup heavy cream,
whipped
1 9-inch chocolate wafer
crust
Marshmallow Flowers

Melt 2 cups miniature marshmallows with water and instant coffee in double boiler; stir until smooth. Chill until slightly thickened; mix until well blended. Fold in whipped cream and remaining marshmallows; pour into crust. Chill until firm. Garnish with:



MARSHMALLOW FLOWERS

Cut marshmallows crosswise to form petals (each makes 4 petals). Arrange in flower design on pie. Use semi-sweet chocolate pieces for centers.

FISH A LA MAISON

1 lb. fish fillets
1 egg, beaten
1 tablespoon milk

1 cup dry bread crumbs
 $\frac{1}{3}$ cup Kraft Grated Parmesan Cheese
 $\frac{1}{4}$ cup Kraft Oil

Dip fish fillets in combined egg and milk; then in mixture of crumbs and cheese. Brown on both sides in oil.

4 servings

STROGANOFF SUPERB

- | | |
|---------------------------------------|---|
| 1 lb. round steak, cut in thin strips | $\frac{1}{2}$ teaspoon salt |
| 3 tablespoons Parkay Margarine | $\frac{1}{4}$ teaspoon pepper |
| $\frac{1}{2}$ cup chopped onion | 1 8-oz. pkg. Philadelphia Brand Cream Cheese, cubed |
| 1 3-oz. can sliced mushrooms, drained | $\frac{2}{3}$ cup milk |
| $\frac{1}{4}$ teaspoon dry mustard | Hot parsleyed noodles |

Brown meat slowly in margarine. Add onion, mushrooms and seasonings; cook until tender. Add cream cheese and milk; continue cooking, stirring until cheese melts. Serve over noodles.

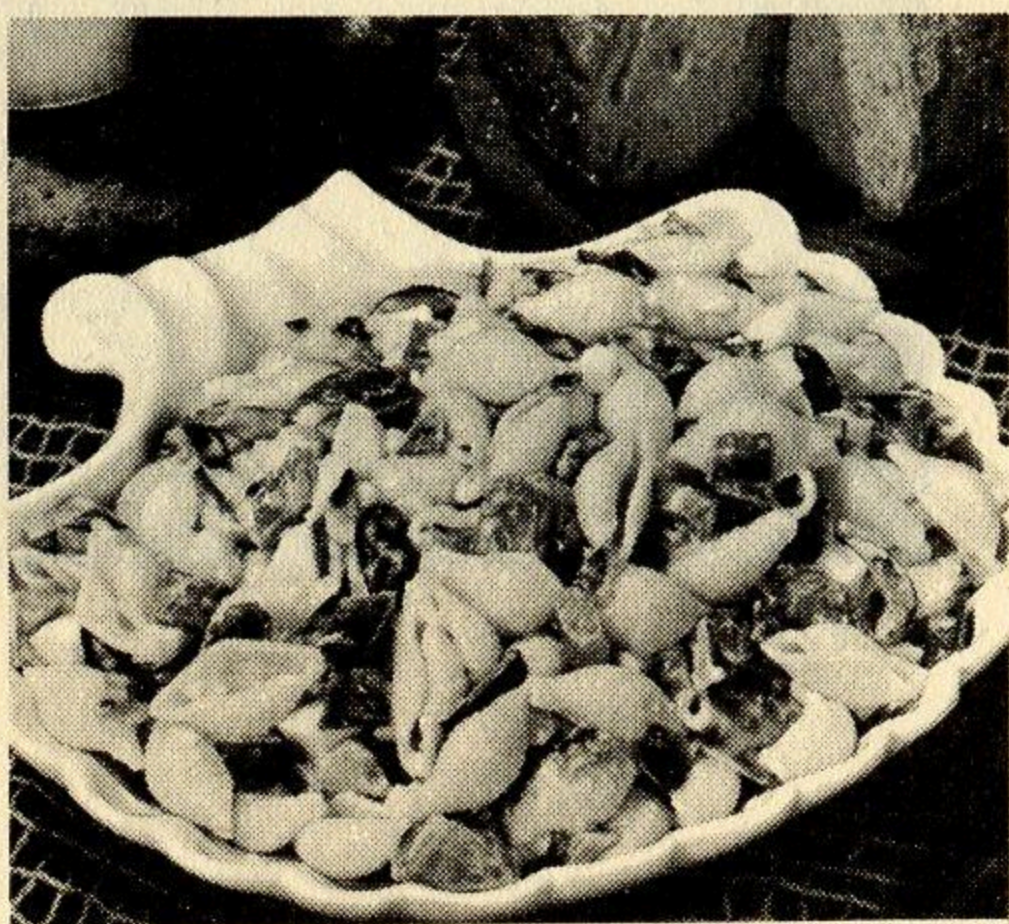
4 to 6 servings

APPLE 'N CHEESE FRITTERS

- | | |
|---------------------------------|---|
| $1\frac{1}{2}$ cups flour | 2 cups chopped, peeled apples |
| 2 teaspoons baking powder | 2 cups (8-oz.) shredded Cracker Barrel Brand Sharp Natural Cheddar Cheese |
| $\frac{1}{2}$ teaspoon salt | Confectioners' sugar |
| $\frac{1}{2}$ cup sugar | |
| $\frac{1}{4}$ teaspoon cinnamon | |
| 2 eggs, well beaten | |
| $\frac{1}{2}$ cup milk | |

Sift together dry ingredients; add eggs and milk, mixing lightly. Blend in apple and cheese. Drop by teaspoonfuls into hot oil, 400°, 3 to 4 minutes. Drain on absorbent paper; sprinkle with confectioners' sugar.

24 fritters



YACHTSMAN'S SALAD

- | | |
|--|-----------------------------|
| 2 cups shell macaroni, cooked | 4 hard-cooked eggs, chopped |
| $\frac{1}{2}$ cup chopped green pepper | 1 tomato, chopped |
| $\frac{1}{4}$ cup chopped onion | Salad Secret Brand Dressing |
| $\frac{1}{4}$ cup pitted ripe olive wedges | Salt and pepper |
| 6 slices crisply cooked bacon, crumbled | |

Combine chilled macaroni and remaining ingredients and enough dressing to moisten; toss lightly. Season to taste; chill.

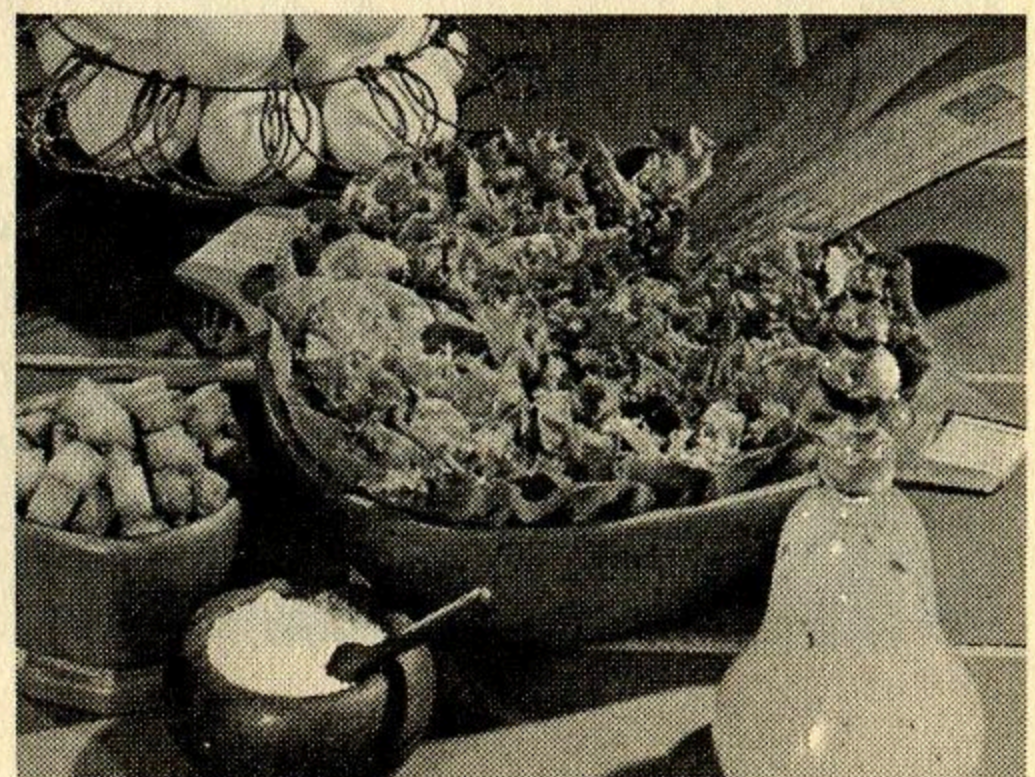
4 to 6 servings

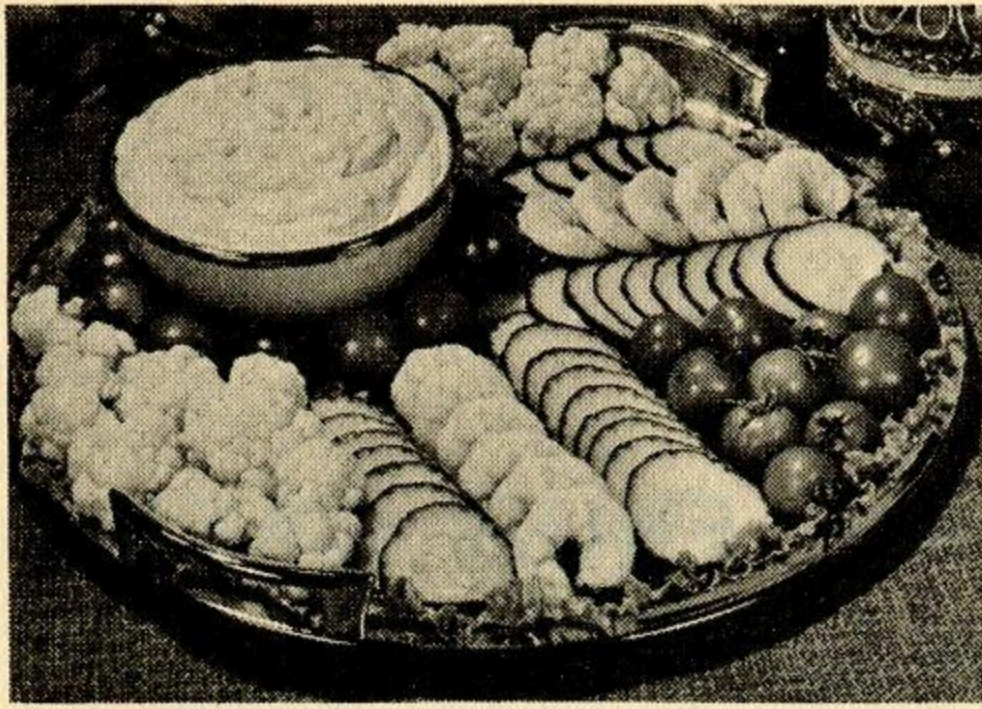
CAESAR SALAD ITALIANO

- | | |
|--|--|
| $\frac{3}{4}$ cup Kraft Italian Dressing | 2 qts. assorted greens |
| 2 cups croutons | 1 raw egg |
| | $\frac{1}{2}$ cup Kraft Grated Parmesan Cheese |

Pour $\frac{1}{4}$ cup dressing over croutons; toss lightly. Tear greens in bite-size pieces into salad bowl. Add $\frac{1}{2}$ cup dressing and egg; sprinkle with cheese. Toss until all greens are well coated. Add croutons; toss lightly.

6 to 8 servings





"PHILLY" CATALINA DIP

$\frac{1}{3}$ cup Catalina Brand
French Dressing

1 8-oz. pkg. Philadelphia
Brand Cream Cheese

Gradually add dressing to softened cream cheese, mixing until well blended. Serve with shrimp, cherry tomatoes, cucumber slices and cauliflowererets.

$1\frac{1}{3}$ cups

EGG NOG DESSERT

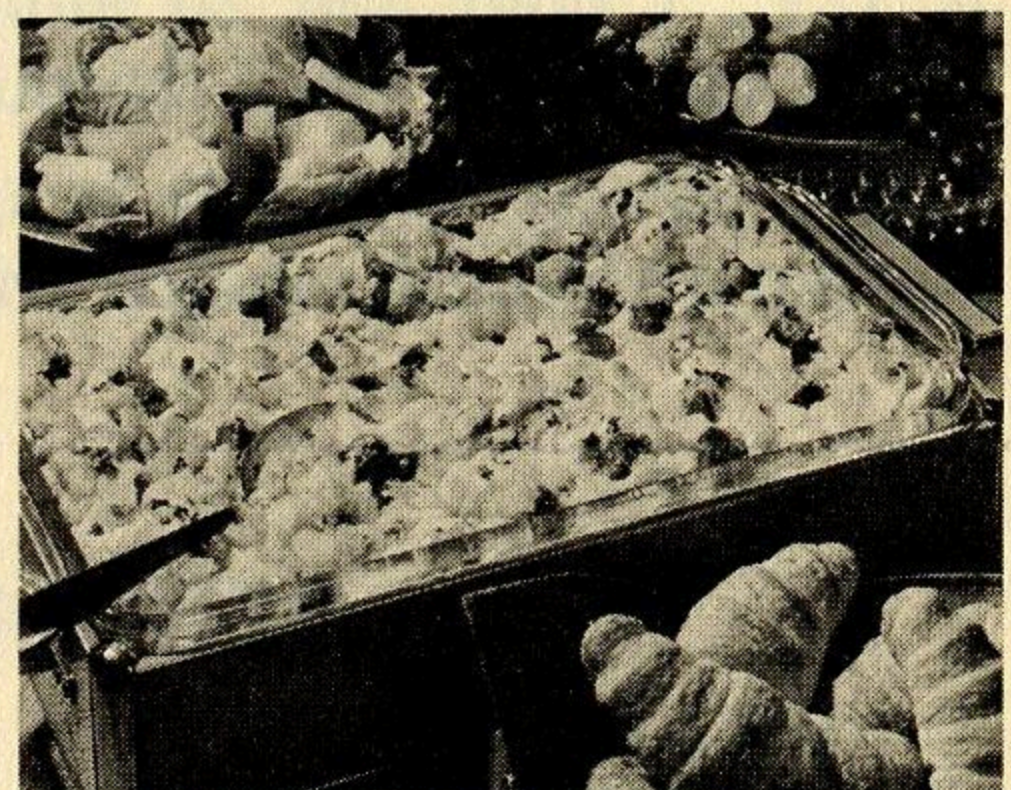
4 cups Kraft Miniature Marshmallows
 $\frac{1}{4}$ cup milk
2 eggs, beaten

1 tablespoon rum flavoring
1 cup heavy cream, whipped

Melt marshmallows with milk in double boiler; stir until smooth. Gradually add eggs. Cook 2 to 3 minutes, stirring constantly. Remove from heat; add rum flavoring. Chill until slightly thickened; mix until well blended. Fold in whipped cream. Spoon into individual serving dishes; chill several hours or overnight.
6 to 8 servings

HAM MEDLEY

1 10-oz. pkg. frozen chopped asparagus, cooked, drained	2 cups diced cooked ham
$\frac{1}{2}$ cup chopped onion	4 ozs. (2 cups) noodles, cooked
$\frac{1}{4}$ cup Parkay Margarine	2 tablespoons chopped parsley
$\frac{1}{4}$ cup flour	* * *
$\frac{1}{2}$ teaspoon salt	1 cup fresh bread crumbs
$\frac{1}{4}$ teaspoon pepper	2 tablespoons Parkay Margarine, melted
$1\frac{3}{4}$ cups milk	
$\frac{1}{2}$ lb. Velveeta Pasteurized Process Cheese Spread, cubed	



Place asparagus in greased 12 x 8-inch baking dish. Cook onion in margarine until tender; blend in flour and seasonings. Gradually add milk, stirring until thickened. Add Velveeta; stir until melted. Stir in ham, noodles and parsley. Pour over asparagus; top with crumbs tossed with margarine. Bake at 350°, 25 minutes.

6 servings

This may be prepared in advance, covered and refrigerated. When ready to serve, bake at 350°, 45 minutes.

GOLDEN NUGGET COFFEE CAKE

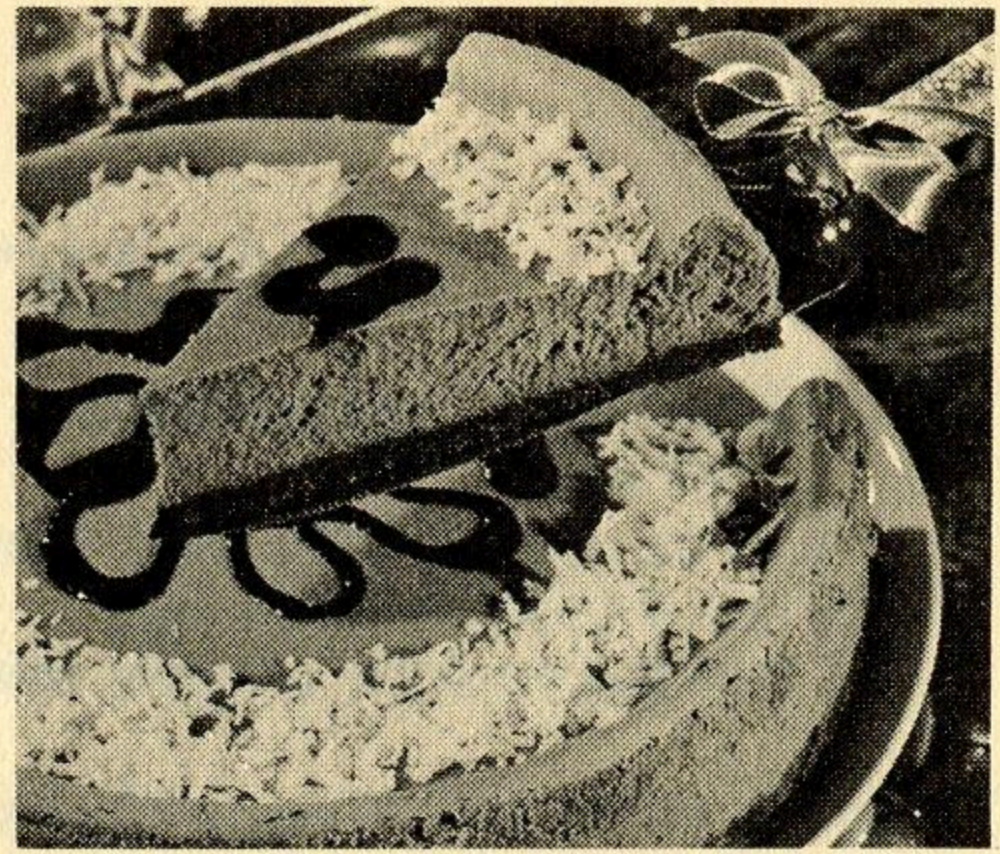
2 pkgs. Pillsbury Flaky Baking Powder
Biscuits
1 12-oz. jar Kraft Pure Peach or Apricot
Preserves or Orange Marmalade,
heated

$\frac{1}{2}$ cup chopped nuts
Candied cherries

Separate each biscuit into 3 layers. Overlap 1 package of layered biscuits to form 9-inch circle on ungreased baking sheet. Brush with preserves; sprinkle with $\frac{1}{4}$ cup nuts. Dip remaining biscuits in preserves; overlap on top. Bake at 400°, 18 minutes. Brush with remaining preserves; sprinkle with $\frac{1}{4}$ cup nuts. Garnish with cherries.

CHOCOLATE CHEESE CAKE

- | | |
|--|---|
| 1 cup finely crushed
chocolate wafers | $\frac{3}{4}$ cup sugar |
| 2 tablespoons sugar | 2 tablespoons milk |
| 3 tablespoons Parkay
Margarine, melted | $\frac{1}{2}$ teaspoon vanilla |
| * * * | 1 1-oz. square unsweetened
chocolate, melted |
| 2 8-oz. pkgs. Philadelphia
Brand Cream Cheese | 3 eggs |
| | Kraft Chocolate Flavored
Syrup |
| | Shredded or flaked
coconut |



Combine crumbs, sugar and margarine. Press onto bottom of 9-inch spring pan. Bake at 325°, 10 minutes.

Combine softened cream cheese, sugar, milk and vanilla, mixing until well blended. Stir in melted chocolate. Add eggs, one at a time, mixing well after each addition. Pour mixture over crumbs. Bake at 325°, 35 to 40 minutes. Cool before removing rim of pan; chill. Top with syrup and coconut.

10 to 12 servings

LIME-STRAWBERRY SURPRISE

- | | |
|------------------------------------|---|
| 1 3-oz. pkg. lime flavored gelatin | 1 8-oz. pkg. Philadelphia Brand Cream
Cheese |
| 1 cup drained crushed pineapple | $\frac{1}{2}$ cup chopped nuts |
| * * * | * * * |
| $\frac{1}{2}$ cup Kraft Mayonnaise | 1 3-oz. pkg. strawberry flavored gelatin |
| | Lettuce |

Prepare lime gelatin as directed on package; chill until slightly thickened. Fold in pineapple; pour into an 8-inch square pan. Chill until firm.

Gradually add mayonnaise to softened cream cheese, mixing until well blended. Add nuts; spread over molded gelatin layer. Chill until firm.

Prepare strawberry gelatin as directed on package. Pour over cheese mixture; chill until firm. Cut in squares. Serve on lettuce; top with additional mayonnaise.

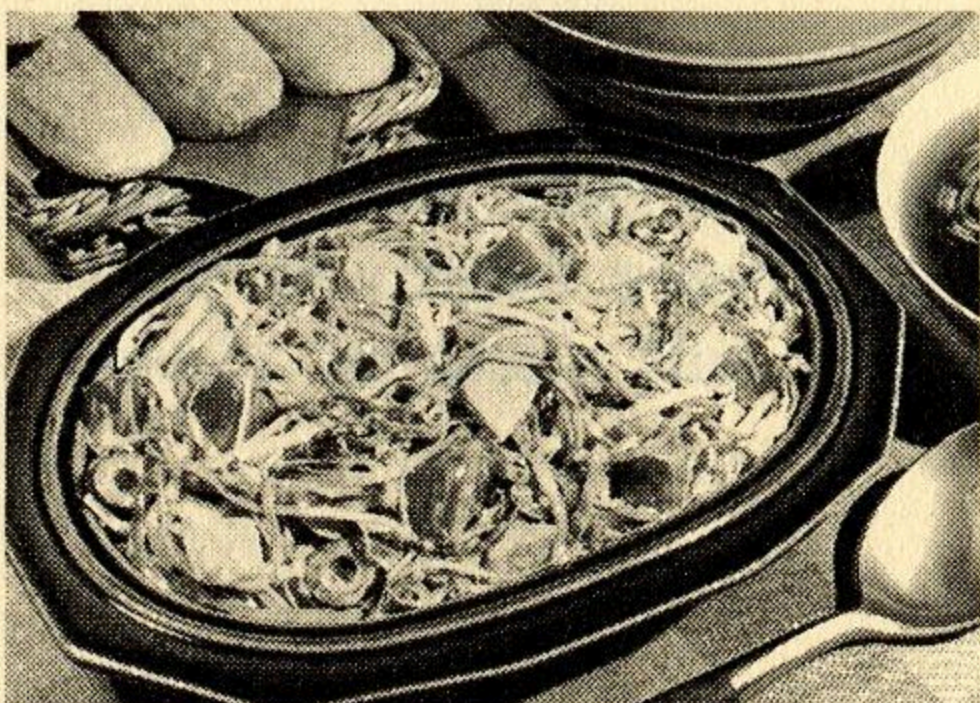
FESTIVE BUFFET SANDWICHES

- | | |
|------------------------------|--------------------------|
| Lettuce | Green pepper rings |
| Sliced cooked turkey | Sliced whole wheat bread |
| Kraft Natural Cheddar Cheese | Sliced white bread |
| Sliced, cut in half | |

Arrange lettuce lined tray with turkey slices, cheese slices, green pepper rings and bread. Serve with:

FESTIVE SAUCE

- | | |
|------------------------------------|---|
| 1 cup sour cream | $\frac{1}{2}$ cup whole berry cranberry sauce |
| $\frac{1}{4}$ cup Kraft Mayonnaise | |
- Combine ingredients; mix well.
1 $\frac{3}{4}$ cups



TURKEY-IN-THE-SLAW

- | | |
|--|-----------------------------------|
| 4 cups shredded cabbage | 1 cup chopped tomato |
| 1 cup cubed, cooked turkey | Kraft Thousand Island
Dressing |
| $\frac{1}{2}$ cup sliced pitted ripe
olives | Salt and pepper |

Combine cabbage, turkey, olives, tomato and enough dressing to moisten; toss lightly. Season to taste; chill.

4 to 6 servings

"PHILLY" HOLIDAY WREATH

- | | |
|--|---------------------------------------|
| 1 8-oz. pkg. Philadelphia Brand Cream Cheese | 2 teaspoons Worcestershire sauce |
| 1 12-oz. can luncheon meat, chopped | 2 teaspoons lemon juice |
| $\frac{1}{4}$ cup chopped stuffed olives | $\frac{1}{4}$ teaspoon powdered thyme |
| 2 tablespoons finely chopped onion | Chopped parsley |
| | Pimiento strips |

Combine softened cream cheese and luncheon meat, mixing until well blended. Add olives, onion, Worcestershire sauce, lemon juice and thyme; mix well. Pack mixture into greased 3-cup mold or place mixture on waxed paper, fold paper around sides and shape in ring. Chill. Unmold; decorate with parsley and pimiento.

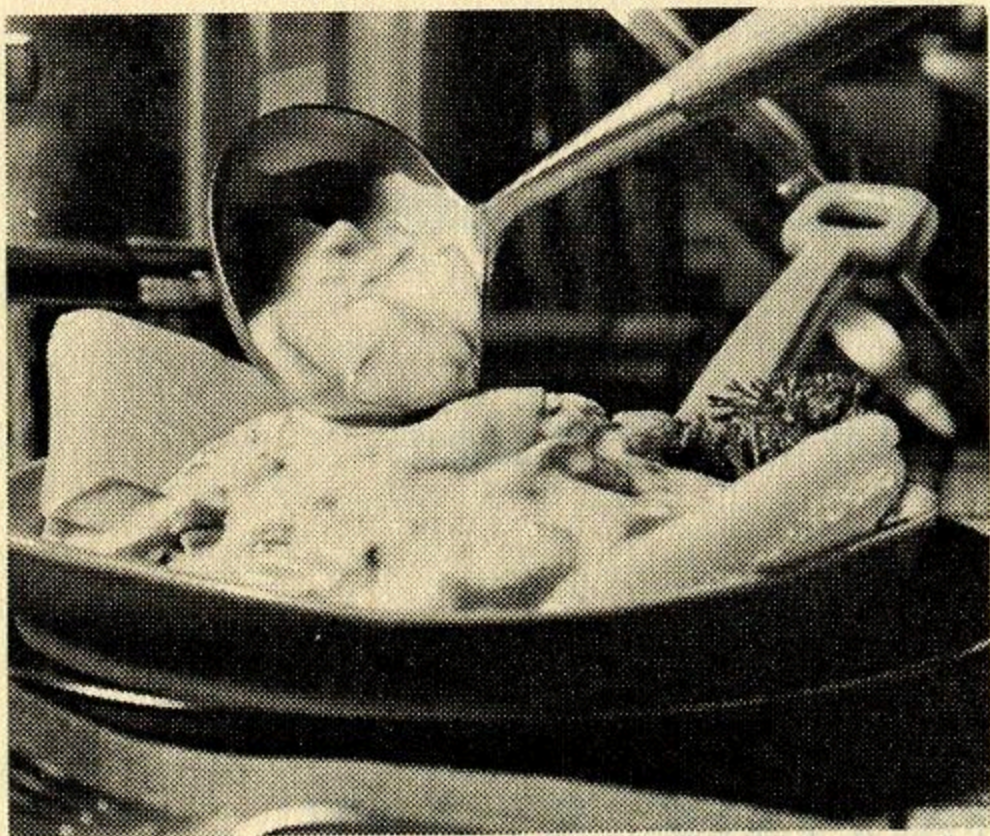
PRINCESS CHERRY MOLD

- | | |
|---|---|
| 2 3-oz. pkgs. cherry flavored gelatin | * * * |
| 2 cups boiling water | Miracle Whip Salad Dressing |
| 1 cup cold water | 1 8-oz. pkg. Philadelphia Brand Cream Cheese |
| $\frac{1}{2}$ cup syrup from fruit cocktail | $\frac{1}{2}$ cup chopped maraschino cherries |
| 2 cups (1-lb. can) fruit cocktail, drained | $\frac{1}{2}$ cup chopped nuts |

Dissolve cherry gelatin in boiling water; add cold water and syrup. Chill until slightly thickened; fold in fruit cocktail. Pour $1\frac{1}{2}$ cups of gelatin mixture in $1\frac{1}{2}$ -quart mold; chill until firm.

Gradually add $\frac{1}{2}$ cup salad dressing to softened cream cheese, mixing until well blended. Stir in cherries and nuts; spread over molded gelatin layer. Chill. Pour remaining gelatin mixture over cream cheese layer; chill until firm. Unmold; top with additional salad dressing.

6 to 8 servings

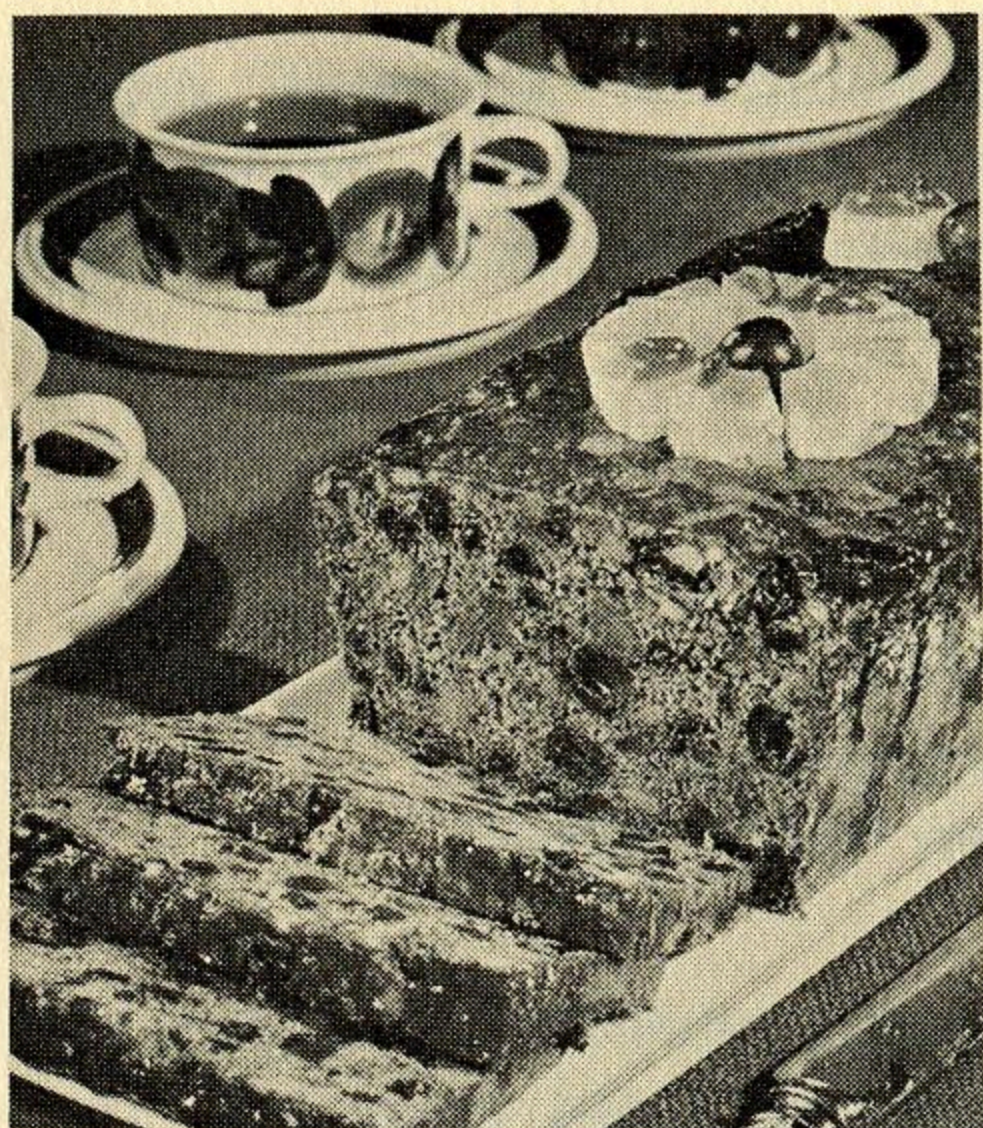


SAUCY SUPPER SANDWICH

- | | |
|---|---|
| $\frac{1}{3}$ cup chopped green pepper | 1 $3\frac{1}{2}$ -oz. pkg. chopped dried beef |
| 1 tablespoon Parkay Margarine | 12 slices white bread, toasted |
| 1 $10\frac{1}{2}$ -oz. can condensed cream of mushroom soup | 1 8-oz. pkg. Kraft American Slices Pasteurized Process Cheese |
| $1\frac{1}{4}$ cups milk | |
| $\frac{1}{4}$ teaspoon pepper | |

Cook green pepper in margarine until tender. Stir in soup, milk and pepper. Add beef; heat. Cover toast with cheese, broiling until cheese begins to melt; cut each slice in half. For each serving, top one and a half slices of cheese toast with sauce.

8 servings



QUICK TRICK FRUIT CAKE

- | | |
|--------------------------------------|---------------------------------------|
| 1 pkg. date bar mix | $\frac{1}{4}$ teaspoon allspice |
| $\frac{2}{3}$ cup hot water | 1 cup whole almonds |
| 3 eggs | 1 cup raisins |
| $\frac{1}{4}$ cup flour | 1 cup candied cherries |
| $\frac{3}{4}$ teaspoon baking powder | * * * |
| 2 tablespoons light molasses | $\frac{1}{4}$ cup Kraft Pure Apple or |
| 1 teaspoon cinnamon | Currant Jelly |
| $\frac{1}{4}$ teaspoon nutmeg | |

Combine date filling from date bar mix package and hot water in large bowl. Add crumbly mix, eggs, flour, baking powder, molasses and spices; mix well. Fold in nuts and fruit thoroughly. Pour into greased 9 x 5-inch loaf pan; bake at 325°, 1 hour and 20 minutes or until wooden toothpick inserted in cake comes out clean. Cool thoroughly; wrap and refrigerate.

Before serving, melt jelly in saucepan over low heat; glaze fruitcake. To decorate, dip additional candied fruit in melted jelly; press lightly onto top of cake.

MARSHMALLOW CRISPY TREATS

- | | |
|-------------------------------------|--------------------------|
| $\frac{1}{4}$ cup Parkay Margarine | 5 cups crisp rice cereal |
| 3 cups Kraft Miniature Marshmallows | |

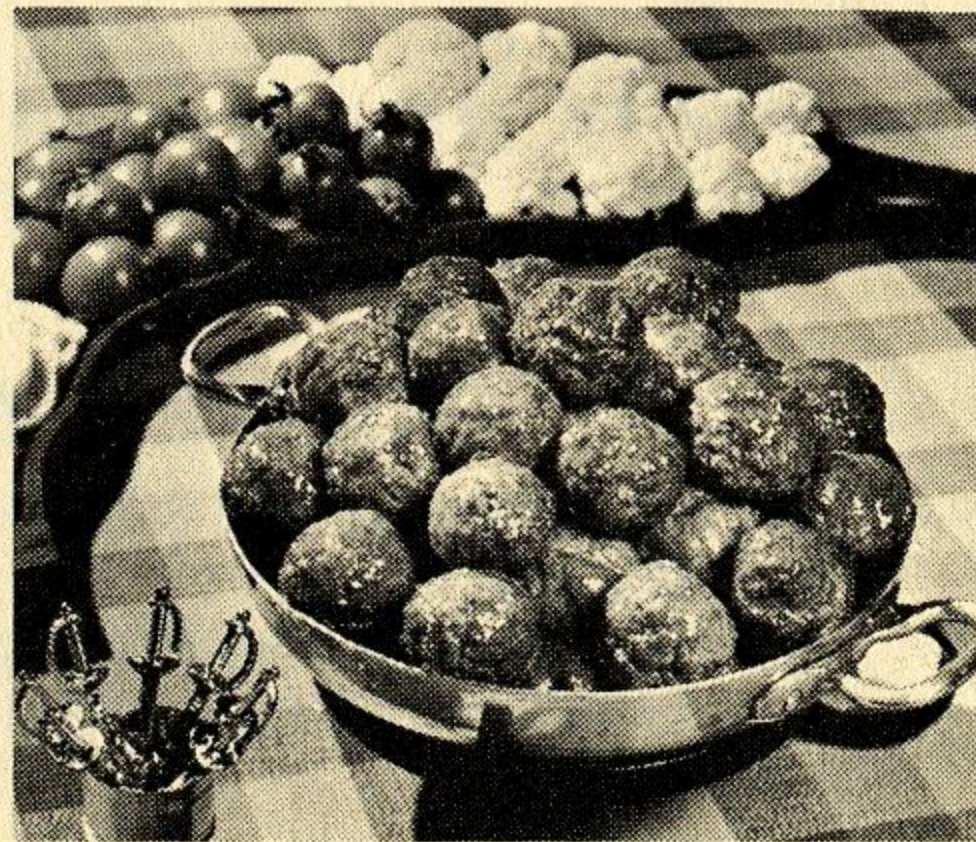
Melt margarine in 3-quart saucepan over low heat. Add marshmallows; stir until melted and well blended. Remove from heat. Stir in cereal until well coated; press into greased 12 x 9-inch pan. Cool; cut in squares.

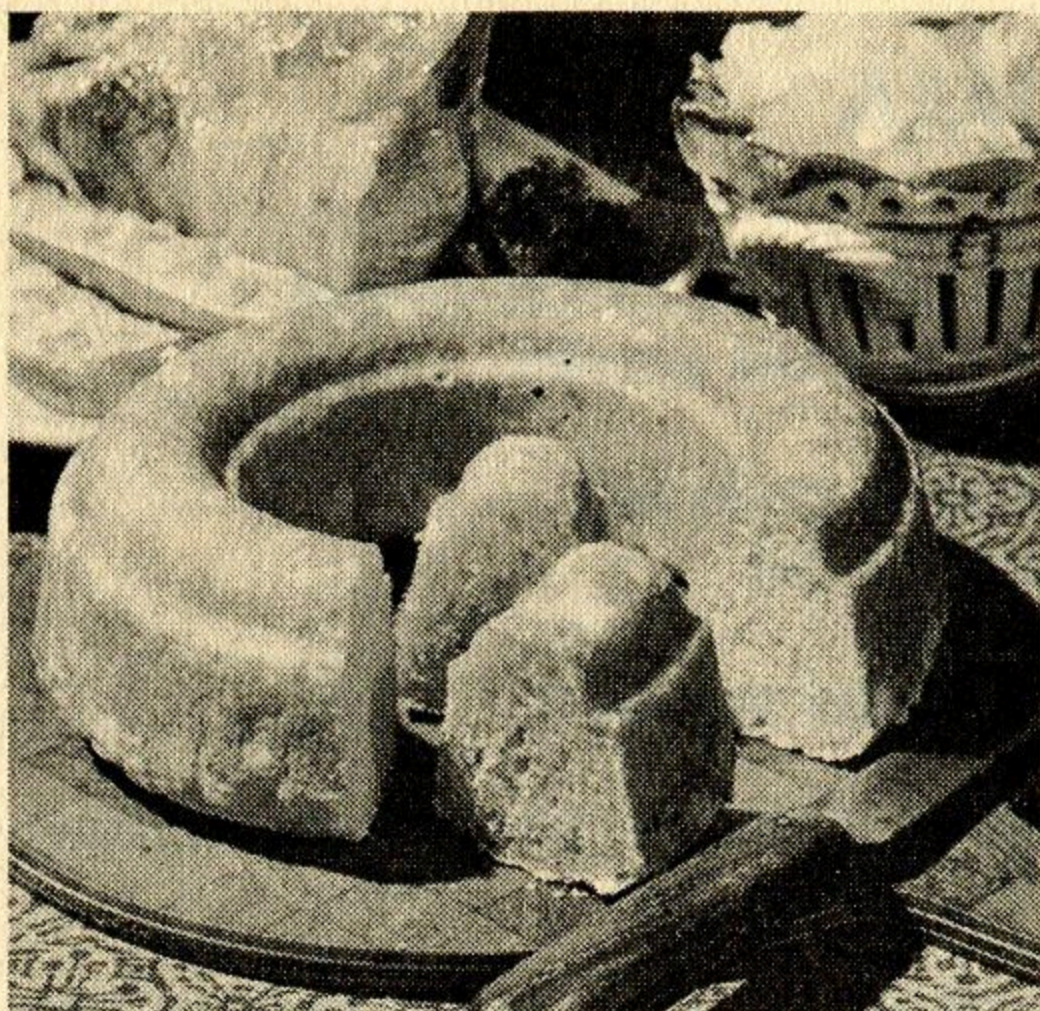
JIFFY PARTY MEAT BALLS

- | | |
|-----------------------------|-------------------------|
| 1 lb. ground beef | Miracle French Dressing |
| $\frac{1}{2}$ teaspoon salt | |

Combine meat, salt and $\frac{1}{4}$ cup dressing. Shape in small balls; simmer in additional dressing until lightly browned.

24 meat balls





CHEDDAR CORNBREAD

- | | |
|----------------------------|--|
| 1 cup flour | 2 eggs, beaten |
| 1 cup yellow corn meal | 1 cup milk |
| 1 tablespoon baking powder | 2 cups (8 ozs.) shredded Cracker Barrel Brand Sharp Natural Cheddar Cheese |
| 2 tablespoons sugar | |
| 1½ teaspoons salt | |

Sift together dry ingredients. Add eggs, milk and cheese; stir until just blended. Pour into well greased, heated 1½-quart ring mold. Bake at 425°, 20 minutes.

6 servings

TOWNHOUSE CHICKEN CASSEROLE

- | | |
|--|---|
| ¼ cup chopped onion | ½ cup Miracle Whip Salad Dressing |
| ¼ cup chopped green pepper | 4 oz. (2 cups) noodles, cooked, drained |
| Parkay Margarine | 1 cup chopped cooked chicken |
| 1 can condensed cream of mushroom soup | 1 cup soft bread crumbs |

Cook onion and green pepper in margarine until tender. Blend in soup and salad dressing. Add noodles and chicken; mix lightly. Pour into 1½-quart casserole. Top with bread crumbs tossed with 2 tablespoons melted margarine. Bake at 350°, 30 minutes.

4 servings

HAM CROQUETTES WITH MUSTARD-HOLLANDAISE

- | | |
|---|------------------------------------|
| 1½ cups ground cooked ham | 2 tablespoons chopped green pepper |
| 1½ cups (12-oz. can) whole kernel corn, drained | 1 egg, beaten |
| ½ cup Miracle Whip Salad Dressing | Dry bread crumbs |
| | Mustard-Hollandaise Sauce |

Combine ham, corn, salad dressing, green pepper, egg and ½ cup bread crumbs; mix well. Chill. Shape in 8 cones; coat with additional bread crumbs. Bake at 400°, 20 minutes. Serve with:

MUSTARD-HOLLANDAISE SAUCE

- | | |
|-----------------------------------|--------------------------------------|
| 1 cup Miracle Whip Salad Dressing | 2 tablespoons Kraft Prepared Mustard |
| ¼ teaspoon salt | ½ cup milk |

Combine salad dressing, salt and mustard in double boiler or in saucepan over low heat. Gradually add milk; heat.

4 servings

ITALIAN BEEFBURGERS

- | | |
|------------------------|---------------------------------------|
| 1 lb. ground beef | Kraft Natural Provolone Cheese Sliced |
| ½ teaspoon salt | Sliced cooked mushrooms |
| ¼ teaspoon garlic salt | 3 hamburger buns, split, toasted |
| ¼ teaspoon pepper | Catsup |

Combine ground beef and seasonings. Shape into 6 patties; broil to desired doneness. Cover each patty with cheese slice; return to oven until cheese melts. Top with mushrooms. Serve on toasted bun spread with catsup.

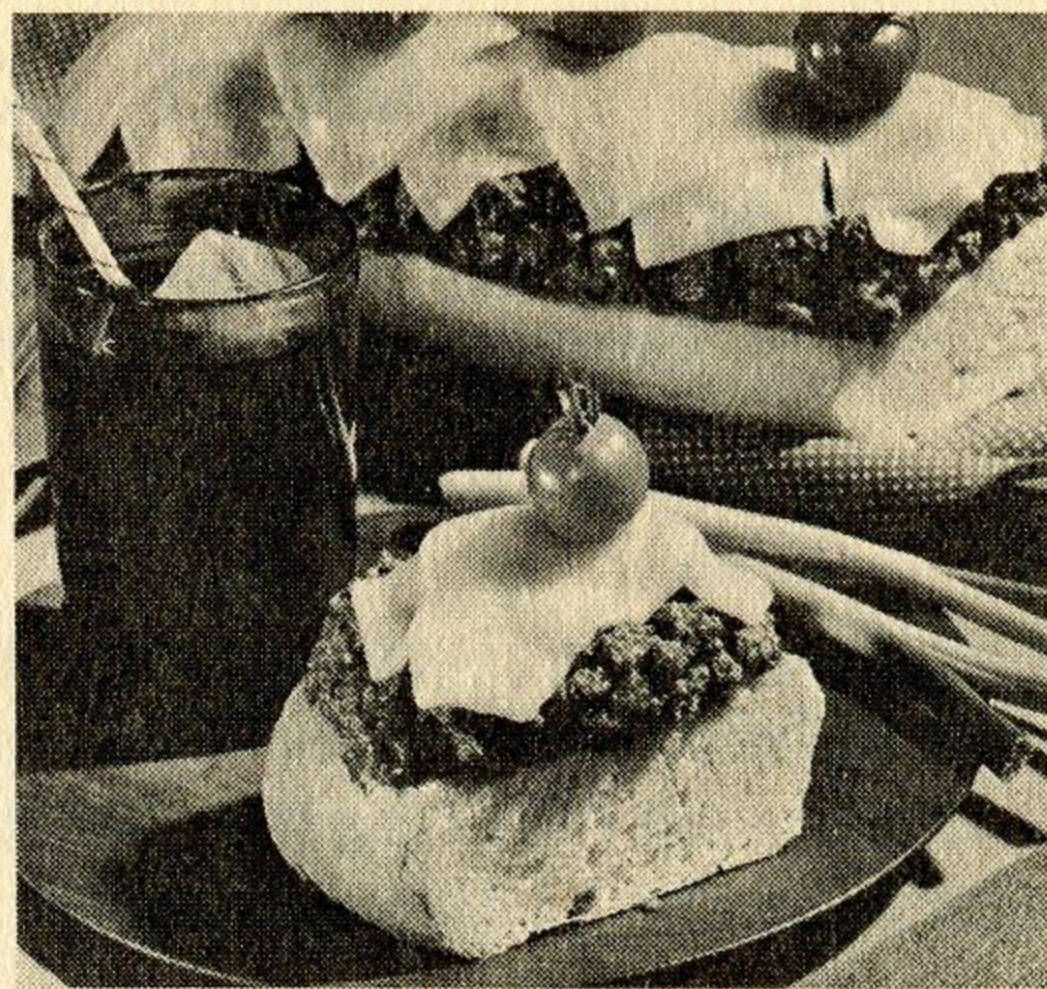
6 sandwiches

MOZZARELLA LONG LOAF

- | | |
|--------------------------------|---|
| 1 lb. ground beef | 1 loaf Vienna bread, split lengthwise |
| 1/2 cup chopped onion | Kraft Natural Mozzarella Cheese Sliced, cut in strips |
| 1 cup (8-oz. can) tomato sauce | Cherry tomatoes |
| 1/2 teaspoon oregano | |
| 1/2 teaspoon salt | |
| 1/4 teaspoon garlic salt | |

Brown meat; add onion and cook until tender. Add tomato sauce and seasonings; simmer 15 minutes. Spoon meat sauce on bread; top with cheese strips. Broil until cheese begins to melt. Garnish with tomatoes.

4 to 6 servings



SESAME FRIED CHICKEN

- | | |
|-------------------------|----------------------------|
| 1 broiler-fryer, cut up | Dash garlic salt |
| Milk | 1 egg, beaten |
| 1/2 cup flour | 2 tablespoons water |
| 1 tablespoon salt | 2 tablespoons sesame seeds |
| 1/2 teaspoon pepper | Kraft Oil |

Dip chicken in milk; coat with combined flour, salt, pepper and garlic salt. Dip chicken into combined egg and water mixture; sprinkle with sesame seeds. Place on rack to allow coating to dry for 15 minutes. Brown chicken in oil. Cook over low heat until tender.

4 servings

MERRY CRANBERRY FREEZE

- | | |
|--|--|
| 3 cups cranberries, ground or finely chopped | 1/2 cup chopped walnuts |
| 1 1/2 cups sugar | 1 8-oz. pkg. Philadelphia Brand Cream Cheese |
| 2/3 cup (8 3/4-oz. can) crushed pineapple | 1 cup heavy cream, whipped |

Combine cranberries and sugar. Stir in pineapple and nuts. Gradually add to softened cream cheese; mix well. Fold in whipped cream. Pour in 6 1/2 cup ring mold; freeze.

10 to 12 servings

EMPRESS ORANGE MOLD

- | | |
|---------------------------------------|--|
| 2 3-oz. pkgs. orange flavored gelatin | 1/2 cup Miracle Whip Salad Dressing |
| 2 1/2 cups boiling water | 1 3-oz. pkg. Philadelphia Brand Cream Cheese |
| 1 7-oz. bottle ginger ale | 1/4 cup chopped pecans |
| 1 cup orange sections | 1/4 teaspoon nutmeg |
| 1/2 cup seedless green grapes, halved | 1/4 teaspoon cinnamon |

Dissolve orange gelatin in boiling water; add ginger ale. Chill until slightly thickened. Fold in fruit. Pour small amount of mixture into 1 1/2-quart mold; chill until firm.

Gradually add salad dressing to softened cream cheese, mixing until well blended. Stir in nuts and spices; spread over molded gelatin layer. Cover with remaining gelatin mixture; chill until firm. Unmold. Top with additional salad dressing.

6 to 8 servings

CALICO SUPPER

- | | |
|-----------------------------|---|
| 1 lb. ground beef | 1 green pepper, cut in rings |
| 1 cup cracker crumbs | 1 medium onion, cut in rings |
| 1 egg, beaten | Dash of pepper |
| 2 tablespoons water | 1/2 lb. Velveeta Pasteurized Process Cheese Spread, cut in 6 slices |
| Kraft Oil | |
| 2 cups (1-lb. can) tomatoes | |

Shape meat into 6 patties; roll in crumbs. Dip in combined egg and water; roll in remaining crumbs. Brown on both sides in small amount of oil. Add tomatoes, green pepper, onion rings and pepper. Cover and simmer 15 minutes. Top each patty with a Velveeta slice; cover and continue cooking until Velveeta begins to melt.

6 servings

MEAT LOAF IN THE ROUND

2 lbs. ground beef
1½ cups (6-ozs.) shredded Cracker
Barrel Brand Sharp Natural
Cheddar Cheese
2 cups soft bread crumbs
1 egg

½ cup chopped celery
½ cup chopped onion
1 tablespoon Worcestershire sauce
1 teaspoon salt
¼ teaspoon pepper
1 cup (8-oz. can) tomato sauce

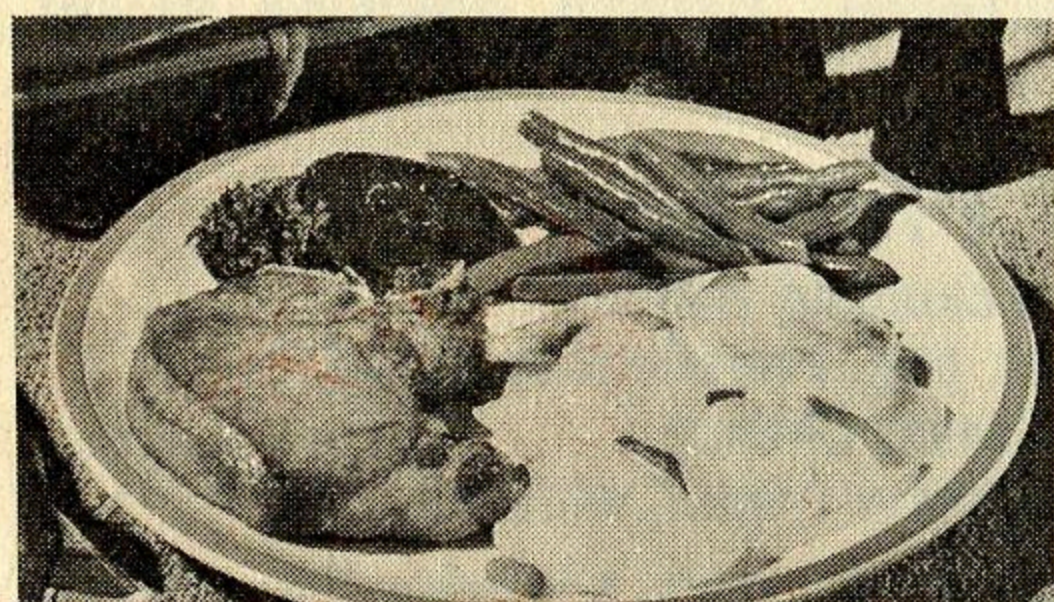
Combine meat, 1 cup cheese, bread crumbs, egg, celery, onion and seasonings; mix lightly. Shape into 9-inch round loaf in shallow baking dish. Bake at 350°, 1 hour; pour off drippings. Pour tomato sauce over meat; sprinkle with remaining cheese. Bake 15 minutes longer.

8 servings

FIRESIDE CHICKEN BAKE

Coat 1 cut-up broiler-fryer with Miracle Whip Salad Dressing. Combine 1 cup corn flake crumbs, ½ cup Kraft Grated Parmesan Cheese and dash of salt and pepper. Dip chicken pieces in crumb mixture; place in baking dish. Bake at 350°, 1 hour.

3 to 4 servings



SUNNY SCALLOPED POTATOES

5 cups sliced potatoes
2 tablespoons flour
1 teaspoon salt
Dash of pepper
½ lb. Velveeta Pasteurized
Process Cheese
Spread, cubed

½ cup milk
¼ cup chopped green
pepper
¼ cup chopped onion
2 tablespoons pimiento
strips

Coat potatoes with seasoned flour. Melt Velveeta in milk; add green pepper, onion and pimiento. Alternate layers of potatoes and cheese sauce in a greased shallow 3-quart casserole. Bake at 350°, 40 minutes.

4 to 6 servings

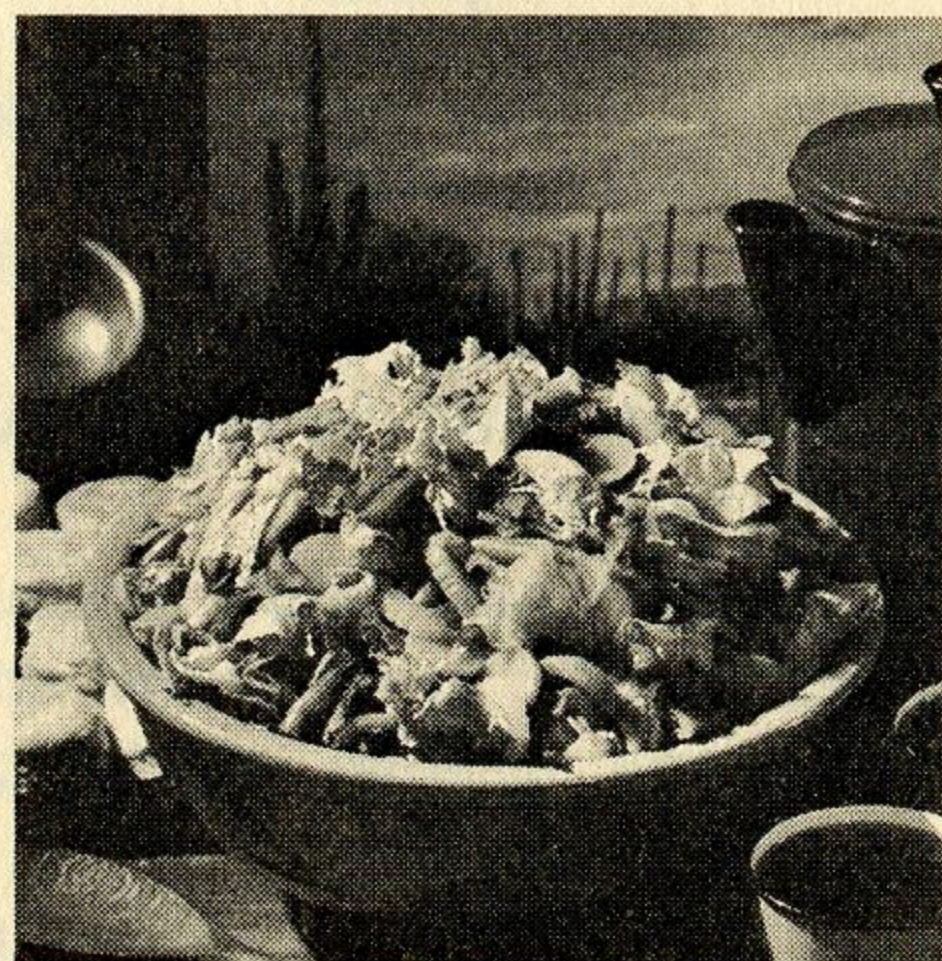
SAVORY SALAD

1 cup cooked cut green
beans
½ cup sliced cooked
carrots
Miracle French Dressing
1 small head lettuce

½ cup sliced celery
2 tablespoons chopped
pimiento
4 slices crisply cooked
bacon, crumbled

Marinate beans and carrots in dressing several hours; drain. Tear lettuce in bite-size pieces into a salad bowl. Add marinated vegetables, celery, pimiento and enough additional dressing to moisten. Sprinkle with bacon.

6 to 8 servings



TROPICANA WALDORF SALAD

2 tablespoons orange juice
3 cups cubed unpeeled apples
¾ cup sliced bananas

1 cup sliced celery
½ cup shredded coconut, toasted
Miracle Whip Salad Dressing

Sprinkle orange juice over apples and bananas; toss lightly. Add celery, coconut and enough salad dressing to moisten; toss lightly. Top with additional salad dressing, if desired.

6 servings

MEAT BALLS ROMA

1/2 cup chopped onion
2 tablespoons Parkay Margarine
4 cups (2 1-lb. cans) tomatoes
1 6-oz. can tomato paste
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon oregano
1 lb. ground beef

Kraft Grated Parmesan Cheese
1/2 cup dry bread crumbs
2 eggs
1/2 teaspoon garlic salt
1/2 teaspoon salt
Kraft Oil
Hot cooked spaghetti

Cook onion in margarine until tender. Add tomatoes, tomato paste and seasonings. Cover and simmer 30 minutes.

Combine meat, 1/2 cup Parmesan cheese, bread crumbs, eggs and seasonings. Shape into 18 balls; brown in oil. Place meat balls in sauce; cover and continue cooking 30 minutes. Serve over spaghetti and top with additional cheese.

4 to 6 servings

HEAVENLY HASH

2 cups cold cooked rice
2 cups Kraft Miniature Marshmallows
1 1/3 cups (13 1/2-oz. can) drained
pineapple tidbits
1/2 cup maraschino cherries

1/4 cup slivered almonds, toasted
1 cup heavy cream
1/4 cup sugar
1 teaspoon vanilla

Combine rice, marshmallows, pineapple, cherries and nuts. Whip cream, gradually adding sugar and vanilla. Fold into rice mixture; chill.

8 servings

MINIATURE PARKERHOUSE CHEESEBURGERS

1 can Pillsbury Refrigerated
Parkerhouse Dinner Rolls
1 lb. ground beef
1 teaspoon salt

Dash of Pepper
Kraft American Slices Pasteurized
Process Cheese, cut in fourths

Prepare rolls as directed on package. Combine meat and seasonings. Shape in 12 patties; cook until brown on both sides. Top each patty with cheese slice; continue cooking until cheese begins to melt. Open rolls; fill with cheeseburgers. Serve warm.

12 appetizers

HEARTY CHEDDAR BISCUITS

2 cups prepared biscuit mix
1 1/2 cups (6 ozs.) shredded Cracker Barrel
Brand Sharp Natural Cheddar Cheese

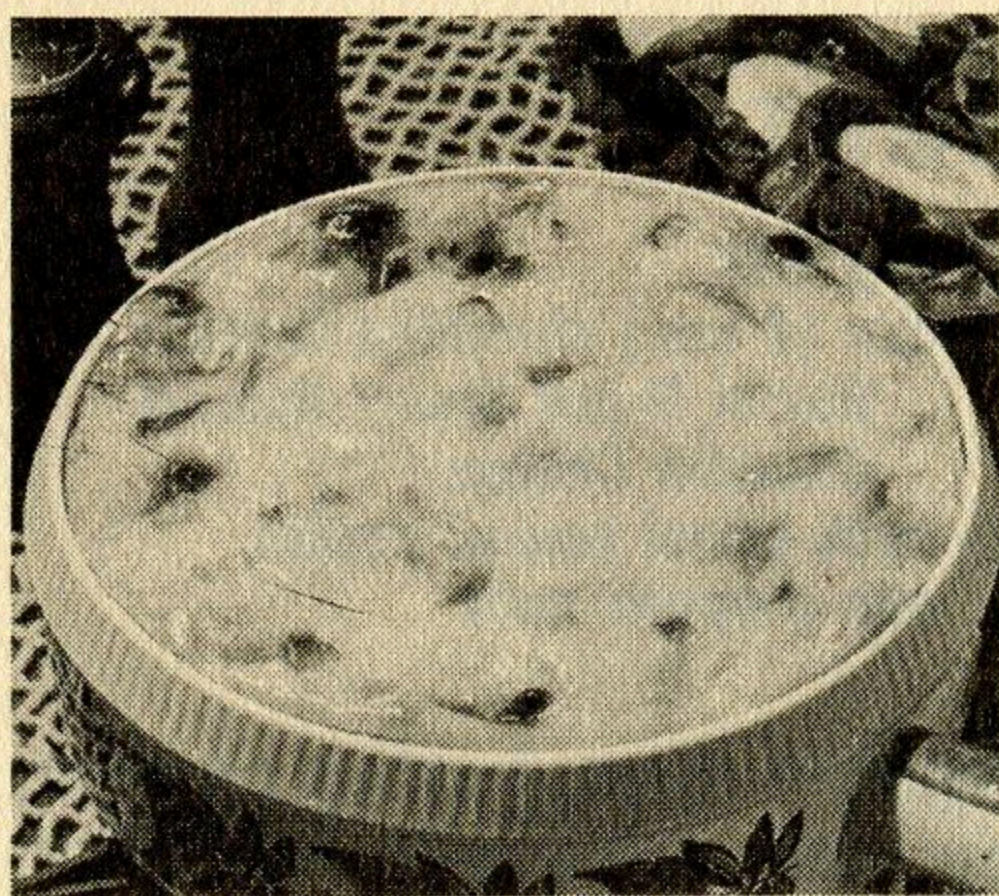
1/2 cup chopped onion
2 tablespoons chopped pimiento

Prepare biscuit mix according to package directions for biscuits except add cheese, onion and pimiento to mix before adding milk. Roll to 1/2-inch thickness; cut with 2-inch cutter. Bake at 450°, 10 to 12 minutes.

15 biscuits

SNOW-TOPPED GINGERBREAD

Prepare 1 package gingerbread mix according to package directions. After baking, glaze with Kraft Pure Orange Marmalade; top each serving with Kraft Whipped Cream Cheese.



TUNA 'TATER PUFF

- | | |
|---|-----------------------------------|
| 1/4 lb. Velveeta Pasteurized Process Cheese Spread, cubed | 1/2 cup chopped celery |
| 2 cups hot mashed potatoes | 1/3 cup chopped onion |
| 1 egg, beaten | 1/4 cup chopped pimiento |
| | Dash of pepper |
| | 1 7-oz. can tuna, drained, flaked |

Combine Velveeta and potatoes. Stir in remaining ingredients; pour into 1-quart casserole. Bake at 350°, 50 minutes.

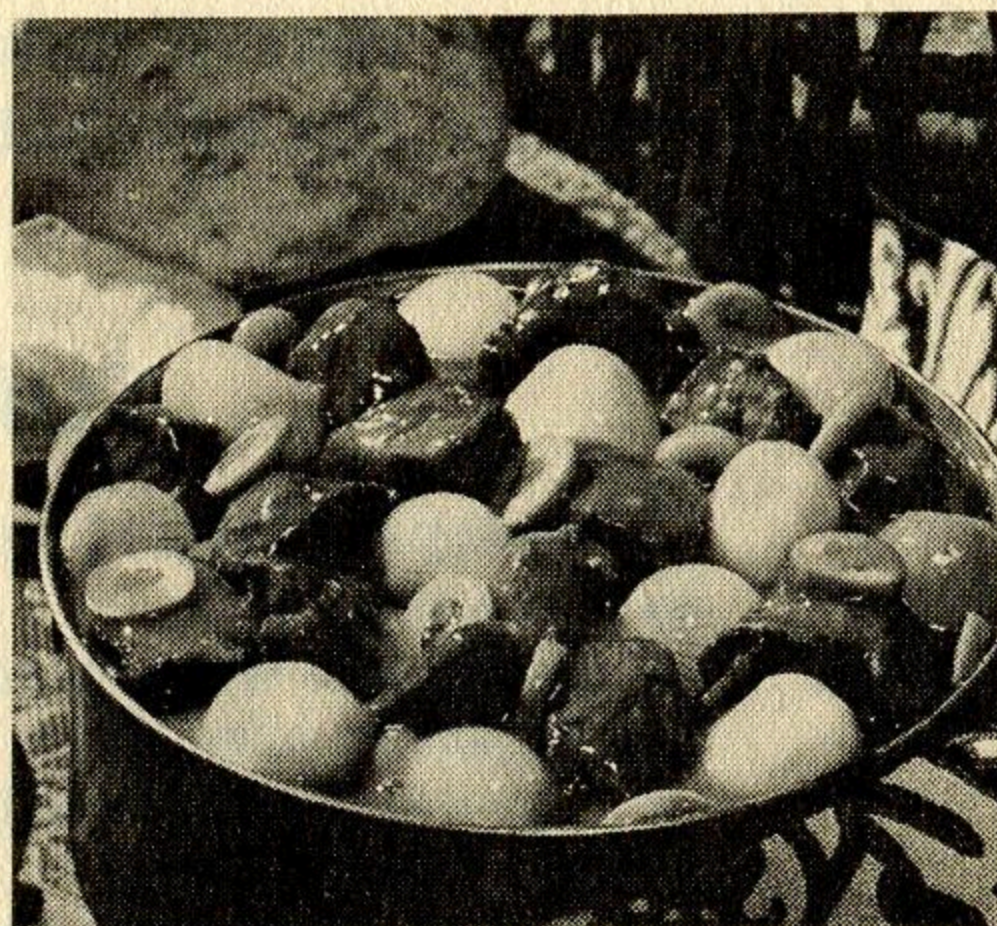
6 servings

SPANISH STEW

- | | |
|---|-----------------------------|
| 2 lbs. beef, cut in 1-inch cubes | 2 cups water |
| 1 8-oz. bottle Catalina Brand French Dressing | 1 cup sliced stuffed olives |
| | 8 small onions |
| | 8 small whole potatoes |

Brown meat in 1/4 cup dressing; add remaining dressing and water. Cover and cook slowly 2 hours. Add olives, onions and potatoes; cook 45 minutes or until meat and vegetables are tender. Thicken liquid for gravy, if desired.

6 to 8 servings



TOWER TORTE

- | | |
|--|-------------------------------------|
| 1 4 1/2-oz. pkg. instant chocolate pudding | 2 cups Kraft Miniature Marshmallows |
| 1/2 cup heavy cream, whipped | 1/3 cup chopped walnuts |
| | 1 angel food cake |

Prepare pudding as directed on package using 1 1/2 cups milk. Chill. Fold in whipped cream, marshmallows and nuts. Slice cake into 2 layers; spread filling between layers and on top. Chill; slice and serve.

12 servings

FRANKS 'N CRESCENTS

- 1 can Pillsbury Quick Crescent Dinner Rolls

- Cracker Barrel Brand Sharp Natural Cheddar Cheese
8 frankfurters, partially split

Separate roll of dough in 8 triangles. Cut strips of cheese; fill each frankfurter. Place a frankfurter on wide end of each triangle of dough; roll up. Place on a greased baking sheet, cheese side up; bake at 375°, 10 to 12 minutes, or until rolls are golden brown.

8 servings

ROYAL ONIONS

- 6 large onions, peeled
1 3-oz. can mushroom pieces, drained
1/4 cup Parkay Margarine
1 1/2 cups soft bread crumbs

- 1 5-oz. jar Old English Pasteurized Process Cheese Spread, Sharp
1 teaspoon salt
1/4 teaspoon pepper

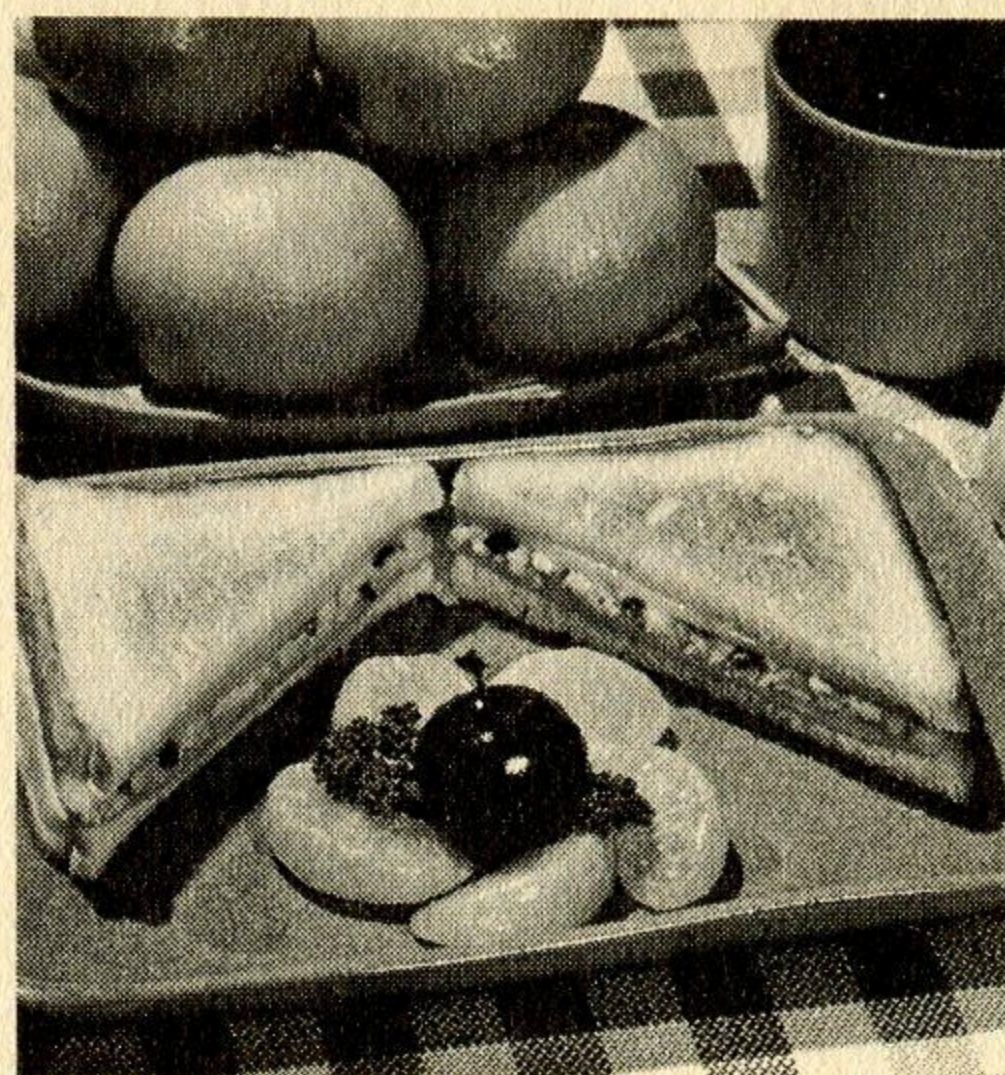
Cook onions in boiling water about 15 minutes; drain. Cool. Scoop out centers of onions leaving 1/2-inch shell. Chop onion removed from center. Cook onion and mushrooms in margarine until tender. Add bread crumbs, cheese spread and seasonings; mix well. Fill onion shells; bake at 350°, 35 to 40 minutes.

6 servings

MIDWEST GRILL

- | | |
|----------------------------------|--|
| 2 cups diced cooked chicken | Kraft Mayonnaise |
| 1/4 cup chopped green pepper | 12 slices white bread |
| 2 tablespoons chopped onion | Kraft American Slices Pasteurized Process Cheese |
| 1 tablespoon chopped ripe olives | Parkay Margarine, melted |

Combine chicken, green pepper, onion, olives and enough mayonnaise to moisten. For each sandwich, cover one slice of bread with cheese. Top with chicken salad, second slice of cheese and bread. Brush with melted margarine; grill on both sides until lightly browned.



EGGS WESTCHESTER

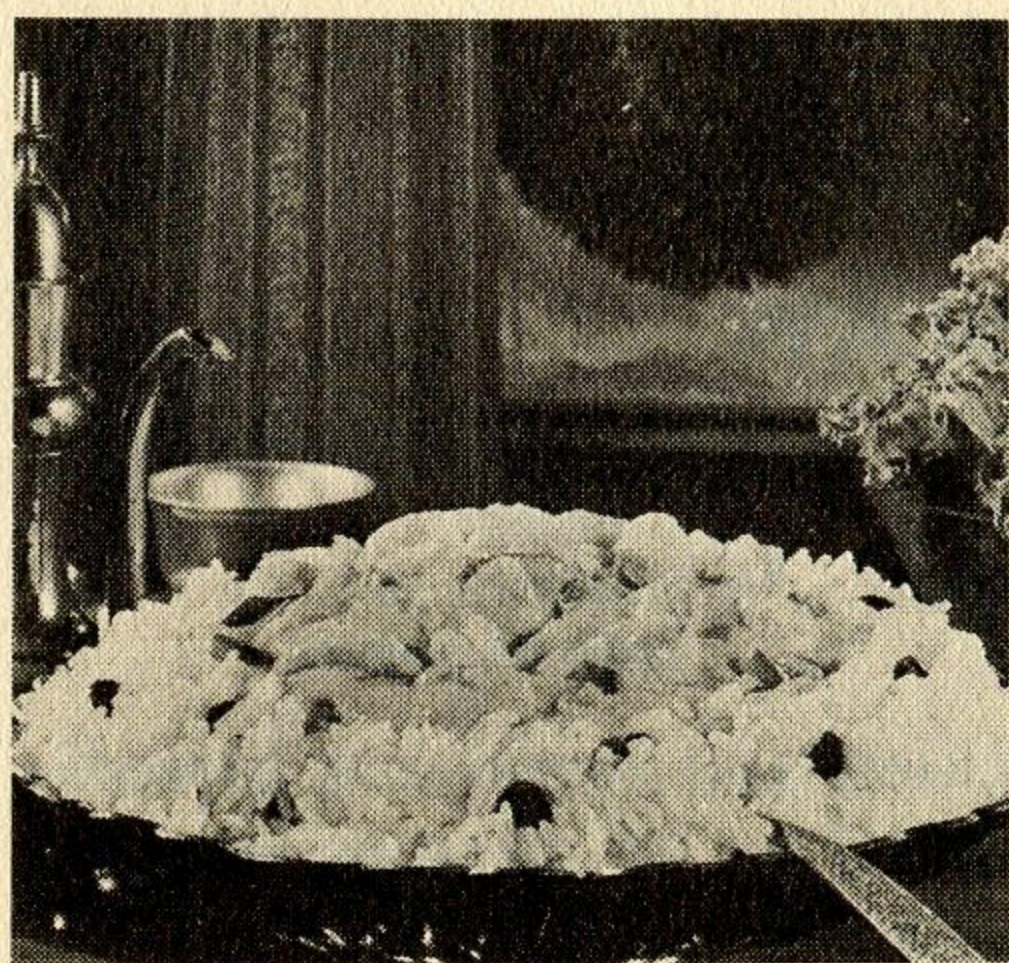
- | | |
|---|---|
| 8 hard-cooked eggs | 4 English muffins, split |
| 1 teaspoon Kraft Mustard with added Horseradish | Parkay Margarine |
| 1/3 cup Kraft Miracle Whip Salad Dressing | Mushroom Sauce |
| | 6 slices crisply cooked bacon, crumbled |

Cut eggs in half; sieve yolks. Combine yolks, horseradish mustard and enough salad dressing to moisten; mix well. Fill egg whites. Spread muffin halves with margarine; broil until lightly browned. Arrange 2 egg halves on each muffin half. Bake at 325°, 10 minutes. Top with Mushroom Sauce; sprinkle with bacon.

MUSHROOM SAUCE

- | | |
|--|-------------------------------------|
| 1/2 cup evaporated milk | 1/2 cup Miracle Whip Salad Dressing |
| 1 can condensed cream of mushroom soup | |

Gradually add milk to combined soup and salad dressing; mix well. Heat. 4 servings



SHRIMP CURRY

- | | |
|------------------------------------|-----------------------------------|
| 1 cup Kraft Mayonnaise | 2 tablespoons chopped pimiento |
| 1/2 teaspoon curry powder | 1 tablespoon finely chopped onion |
| 2/3 cup evaporated milk | Hot cooked rice |
| 1 1/2 cups cooked shrimp | |
| 2 tablespoons chopped green pepper | |

Combine mayonnaise and curry powder; blend in milk. Add shrimp, green pepper, pimiento and onion. Heat, stirring occasionally. Serve over rice.

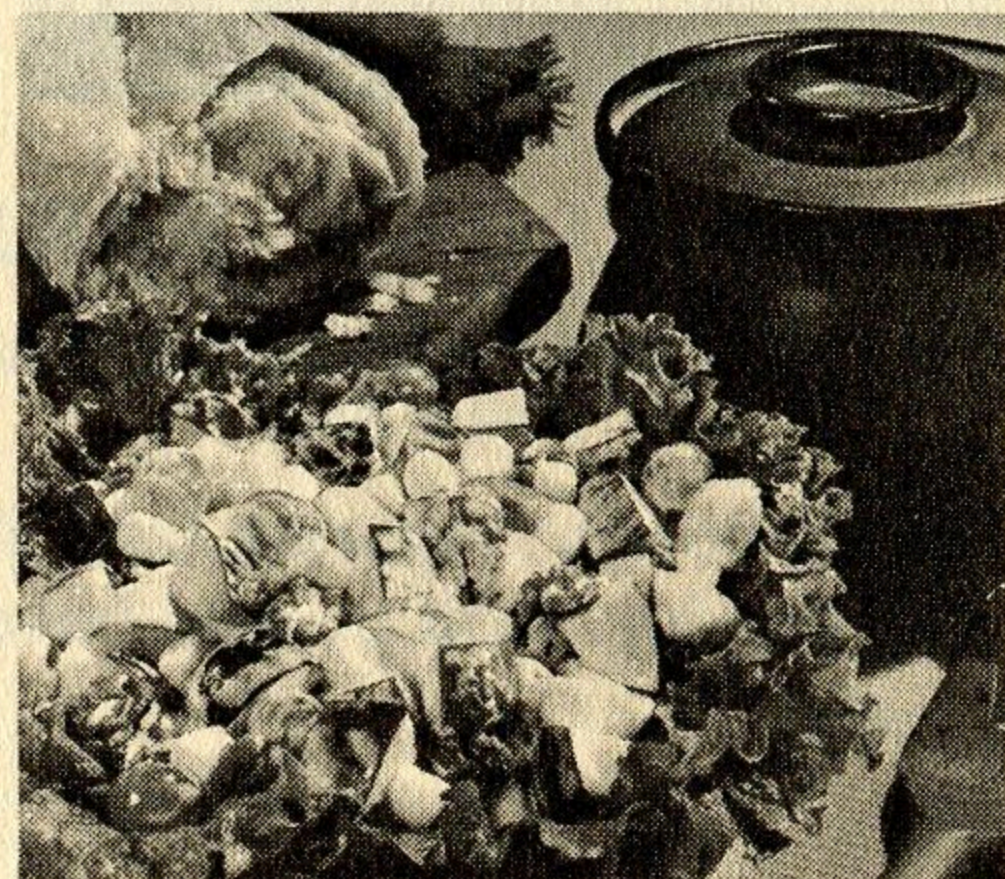
4 servings.

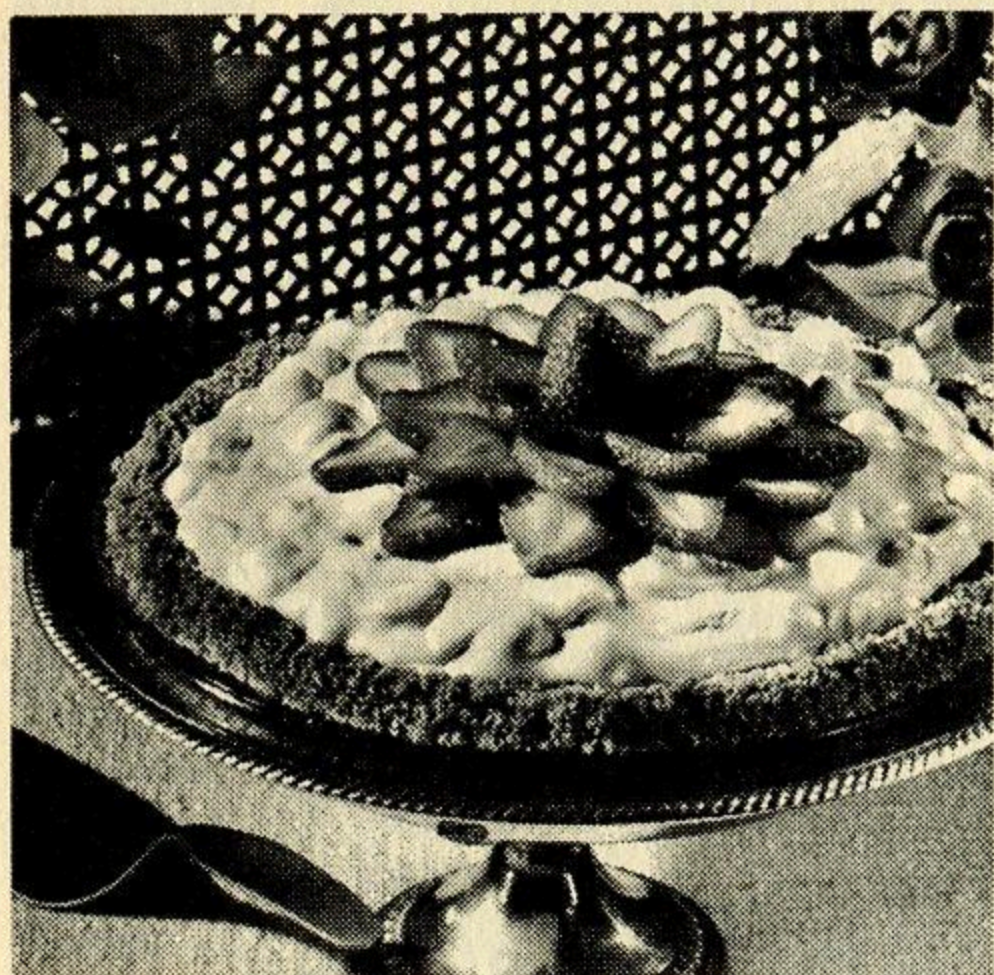
WALDORF PARTY SALAD

- | | |
|------------------------------------|-------------------------------------|
| 3 cups diced apples | 1/2 cup Miracle Whip Salad Dressing |
| 1 cup seedless grapes | |
| 1 cup Kraft Miniature Marshmallows | 1/2 cup heavy cream, whipped |
| 1/2 cup walnut halves, toasted | Lettuce |

Combine fruit, marshmallows and nuts; toss lightly. Combine whipped cream and salad dressing; fold into fruit salad. Chill.

4 to 6 servings





STRAWBERRY CREAM PIE

- | | |
|---|--|
| 1 3-oz. pkg. strawberry
flavored gelatin | 2 cups Kraft Miniature
Marshmallows |
| 1 cup boiling water | 1 cup heavy cream,
whipped |
| 1 10-oz. pkg. frozen
strawberries | 1 9-inch graham cracker crust |

Dissolve strawberry gelatin in boiling water. Add frozen strawberries; stir until fruit separates. Chill until almost firm; fold in marshmallows and whipped cream. Pour into crumb crust; chill until firm.

6 to 8 servings

ONION SOUP PARISIENNE

Toasted bread rounds
Parkay Margarine

French onion soup
Kraft Grated Parmesan
Cheese

Spread toast rounds with margarine. Top servings of heated soup with toast rounds; sprinkle generously with cheese. Place under broiler until cheese melts.



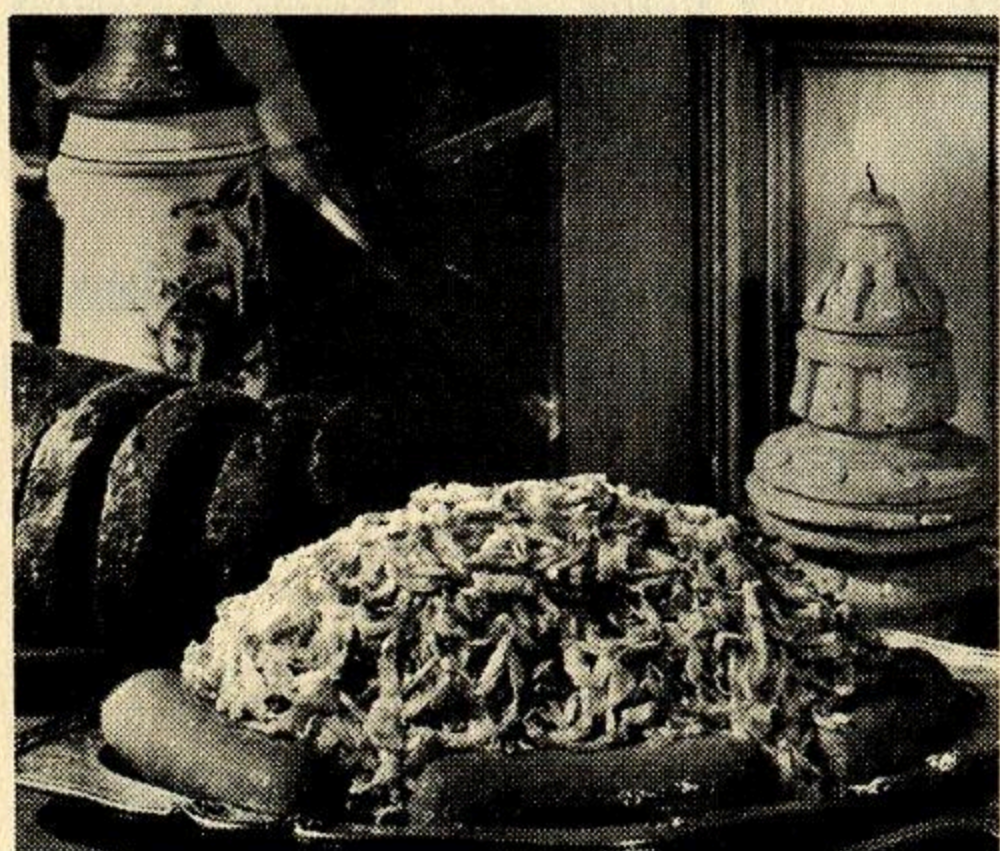
SNOW-CAPPED FILLETS

- 2 egg whites
 $\frac{1}{2}$ cup Miracle Whip Salad Dressing

- 2 tablespoons pickle relish
2 tablespoons chopped parsley
1 lb. fish fillets, baked

Beat egg whites until stiff peaks form. Combine salad dressing, relish and parsley; fold into egg whites. Top fillets with egg mixture; bake at 400°, 8 to 10 minutes until lightly browned. Serve hot.

4 servings



BAVARIAN SLAW

- | | |
|---|---|
| $\frac{1}{2}$ cup Casino Brand
French Dressing | $\frac{1}{2}$ cup chopped green
pepper |
| 6 cups shredded cabbage | $\frac{1}{2}$ teaspoon salt |
| 6 Knackwurst | Dash of pepper |

Heat dressing in skillet; add remaining ingredients. Cover; simmer 10 to 12 minutes or until vegetables are crisp-tender.

6 servings

PARSLEY CRESCENTS

- 1 can Pillsbury Quick Crescent
Dinner Rolls

- Salad Secret Brand Dressing
Chopped parsley

Unroll dough; separate into 8 triangles. Brush triangles with dressing; sprinkle with parsley. Roll up and bake as directed on package.

8 rolls

DUTCH APPLE DELIGHT

$\frac{1}{3}$ cup Parkay Margarine
 $\frac{3}{4}$ cup brown sugar, packed
 1 egg
 1 cup flour
 1 teaspoon baking powder
 1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon nutmeg

$\frac{1}{4}$ cup milk
 1 cup (4 ozs.) shredded Cracker
 Barrel Brand Sharp Natural
 Cheddar Cheese
 $3\frac{1}{2}$ cups sliced peeled apples
 $\frac{1}{2}$ cup chopped nuts

Cream margarine and $\frac{1}{2}$ cup sugar; add egg. Sift together flour, baking powder, salt, $\frac{1}{2}$ teaspoon cinnamon and $\frac{1}{4}$ teaspoon nutmeg; add alternately with milk, mixing well after each addition. Stir in half of cheese. Pour into greased 10 x 6-inch baking dish. Combine $\frac{1}{4}$ cup sugar, remaining spices and apples. Place over batter; top with nuts and remaining cheese. Bake at 375°, 35 minutes. 6 to 8 servings

TUNA ASPIC MOLD

1 envelope unflavored gelatin
 $\frac{1}{2}$ cup water
 1 cup Miracle Whip Salad Dressing
 $\frac{1}{4}$ cup lemon juice
 1 7-oz. can tuna, drained, flaked
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{4}$ cup chopped green pepper

2 tablespoons chopped pimiento
 * * *
 2 envelopes unflavored gelatin
 3 cups tomato juice
 $1\frac{1}{2}$ teaspoons grated onion
 Lettuce

Soften 1 envelope gelatin in cold water; stir over low heat until dissolved. Cool. Combine salad dressing and lemon juice; mix until well blended. Stir in gelatin; fold in tuna, celery, green pepper and pimiento. Pour into 1½-quart mold; chill until firm.

Soften 2 envelopes gelatin in 1 cup tomato juice; stir over low heat until dissolved. Add remaining tomato juice and onion; mix well. Pour over molded gelatin layer; chill until firm.

Unmold; surround with lettuce.

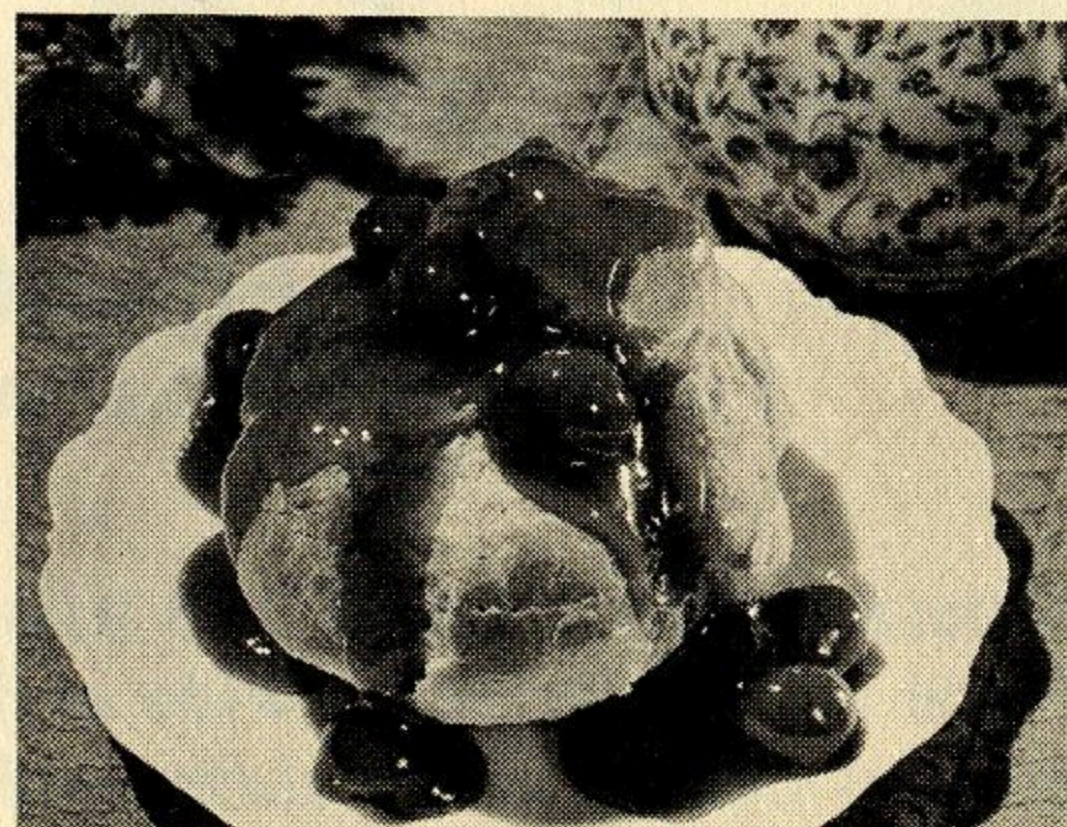
6 to 8 servings

CHANTILLY CREAM PUFFS

$\frac{1}{2}$ cup Parkay Margarine
 1 cup water
 1 cup flour
 $\frac{1}{4}$ teaspoon salt
 4 eggs

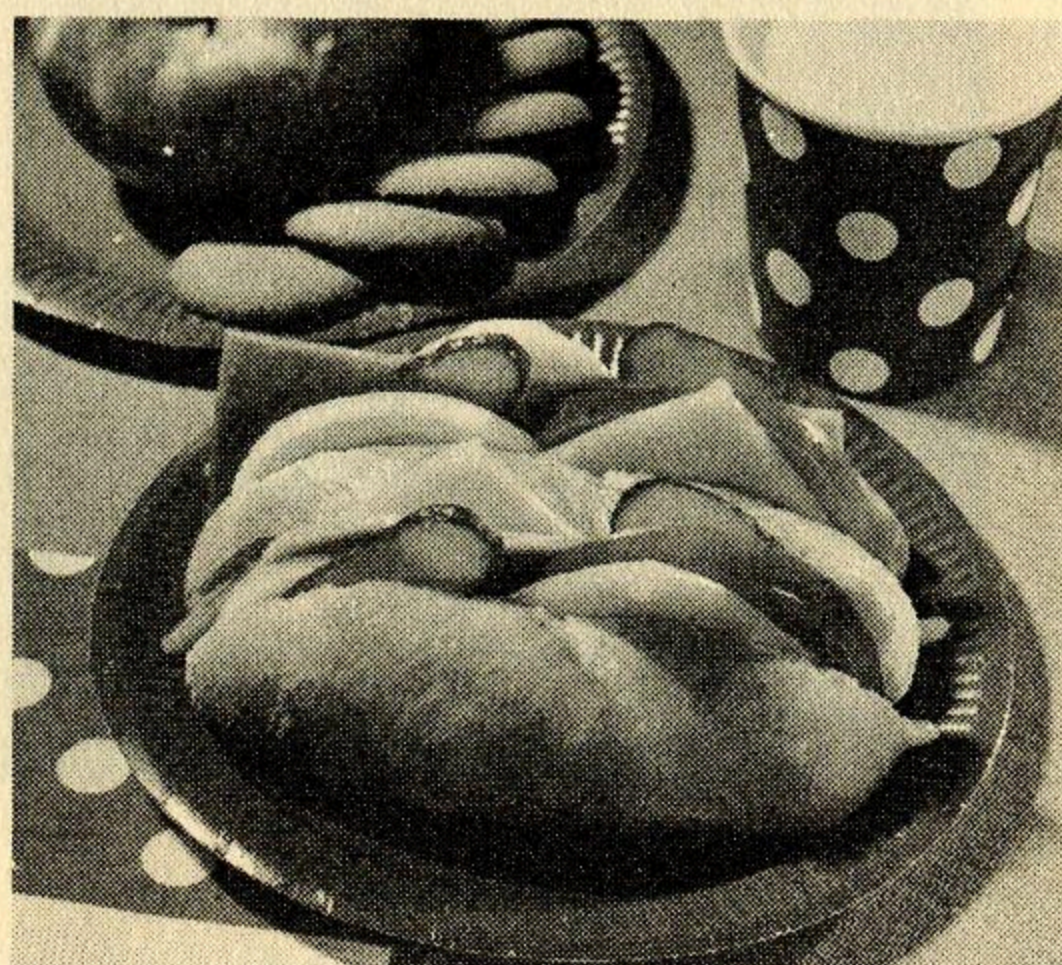
* * *

2 cups milk
 1 8-oz. pkg. Philadelphia
 Brand Cream Cheese
 1 3¾-oz. pkg. instant
 vanilla pudding mix
 1 1-lb. 5-oz. can cherry
 pie filling



Melt margarine in water in a saucepan; bring to boil. Add flour and salt; stir vigorously over low heat until mixture forms a ball. Remove from heat; add eggs, one at a time, beating until smooth and glossy after each addition. Place spoonful of batter on ungreased baking sheet, making 8 to 10 mounds. Bake at 400°, 45 minutes. Remove from baking sheet; cool.

Gradually add $\frac{1}{2}$ cup milk to softened cream cheese, mixing until well blended. Add pudding mix and remaining milk; beat slowly 1 minute. Let set until slightly thickened. Cut tops from puffs; fill with pudding and cherry filling. Replace tops. Spoon remaining cherry filling over top.



MERRY-MAKER GRILL

Individual French rolls
Kraft Prepared Mustard
Boiled or baked ham
slices
Tomato slices, cut in half

Onion slices, cut in half
Sweet pickle slices
Kraft American Slices
Pasteurized Process
Cheese, cut in half

For each sandwich, cut roll lengthwise into 3 slices. Spread slices with mustard. Place meat, tomato, onion, pickle and cheese between the slices. Secure with toothpicks. Wrap in foil; grill 10 to 15 minutes or bake at 425°, 10 minutes.

THREE BEAN SALAD

2 cups (1-lb. can) cut green beans, drained
2 cups (1-lb. can) lima beans, drained
2 cups (1-lb. can) kidney beans, drained

1 cup diced peeled tomato
1 cup sliced celery
½ cup chopped sweet pickle
Kraft French Dressing

Combine vegetables, pickle and enough dressing to moisten; toss lightly. Chill.
10 to 12 servings

TERRACE SALAD

Tomato slices
Onion slices
Scored cucumber slices

Kraft French Dressing
Watercress

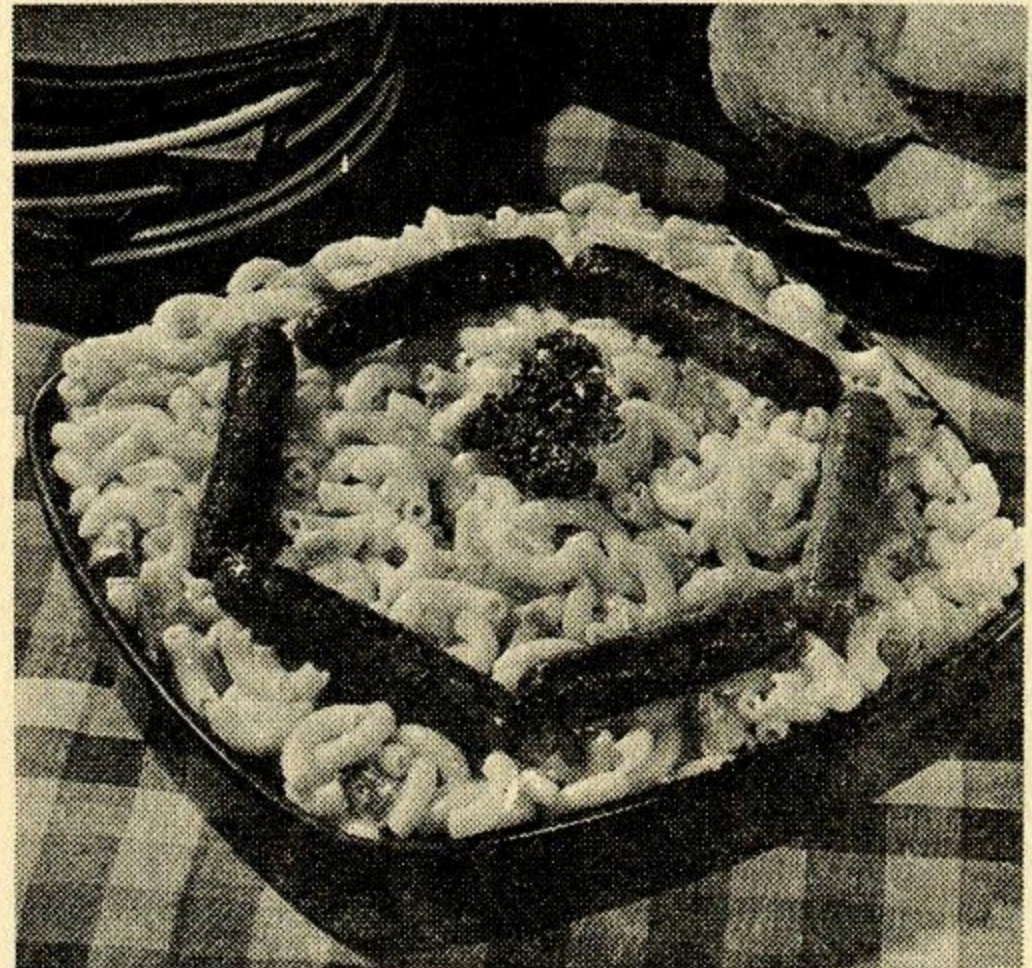
Marinate vegetables in dressing several hours; drain. Arrange vegetables on serving plate; garnish with watercress.

SAUSAGE SUPPER

- | | |
|-----------------------------------|-------------------------|
| 1 7-oz. pkg. elbow macaroni | 1 tomato, chopped |
| 1 8-oz. jar Cheez Whiz | 6 link sausages, cooked |
| Pasteurized Process Cheese Spread | |

Cook macaroni as directed on package; drain. Add Cheez Whiz and tomato, stirring until well blended; heat. Top with sausages.

4 to 6 servings



HIDDEN TREASURE CHEESEBURGER

- Ground beef
Salt and pepper
Chopped green onions
Baked beans, drained

- Kraft American Slices Pasteurized Process Cheese
Hamburger buns, split, toasted
Kraft Prepared Mustard

Season meat. To form each burger, shape two thin patties. Cover bottom patty with onion, beans and second patty; pinch together. Broil. Top hot patties with cheese slices; broil until cheese begins to melt. Serve on buns spread with mustard.

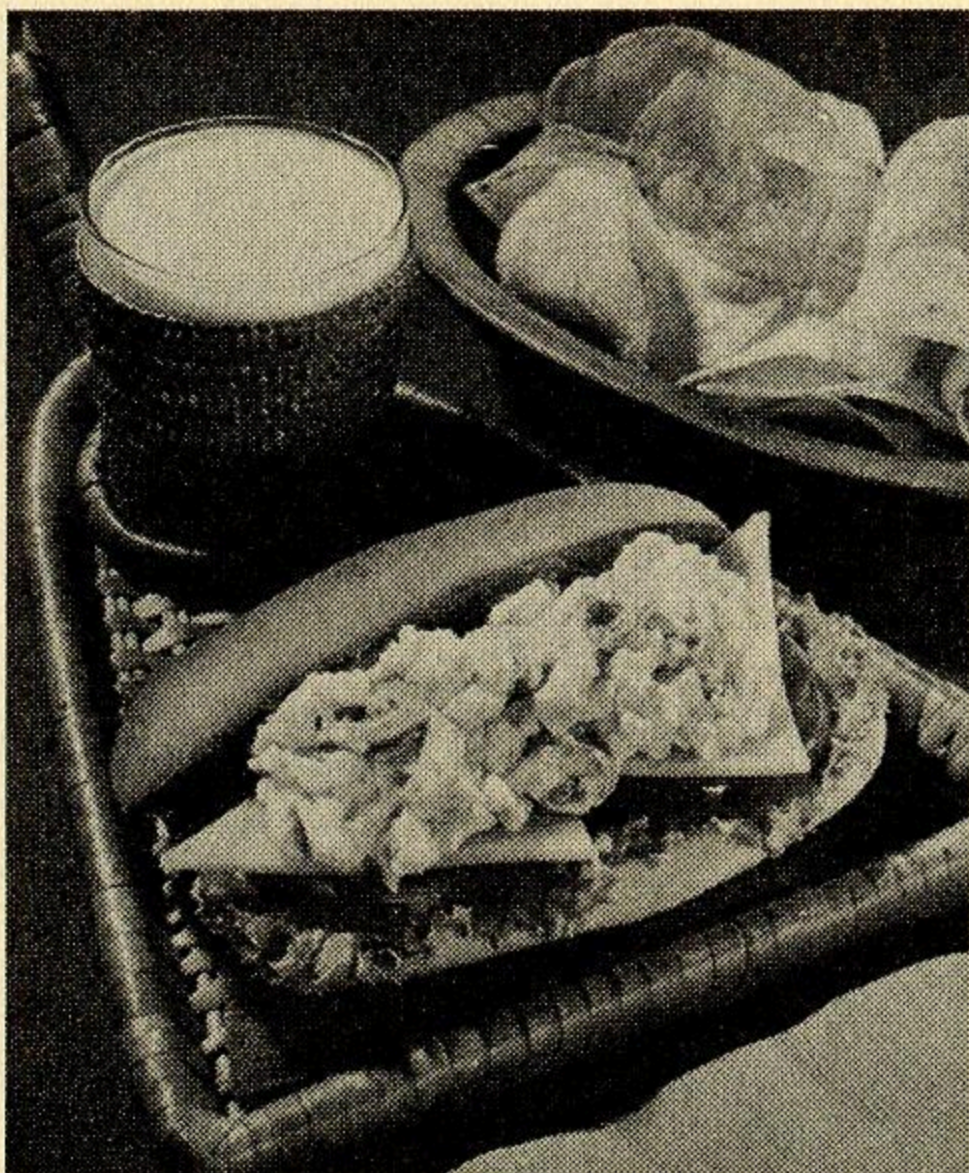
EGG SALAD BUNWICH

- 4 hard-cooked eggs, chopped
 $\frac{1}{4}$ cup sliced stuffed olives
 $\frac{1}{2}$ teaspoon salt
Dash of pepper
Miracle Whip Salad Dressing

- 8 frankfurter buns, split, toasted
Lettuce
Kraft American Slices Pasteurized Process Cheese, cut in half diagonally
Tomato slices, cut in half

Combine eggs, olives, seasonings and enough salad dressing to moisten; mix lightly. For each sandwich, spread bottom half of bun with salad dressing. Top with lettuce, tomato, cheese, egg salad and top half of bun.

8 sandwiches





TOASTED DONUT GEMS

Plain cake donuts, split
Kraft Whipped Cream Cheese

Kraft Fresh Chilled Fruit
Salad

Toast donuts; spread with whipped cream cheese. Serve warm with fruit compote.

CAVALIER KABOBS

Frankfurters, cut in thirds
Partially cooked bacon slices
Cherry tomatoes

Cucumber chunks
Catalina Brand French Dressing

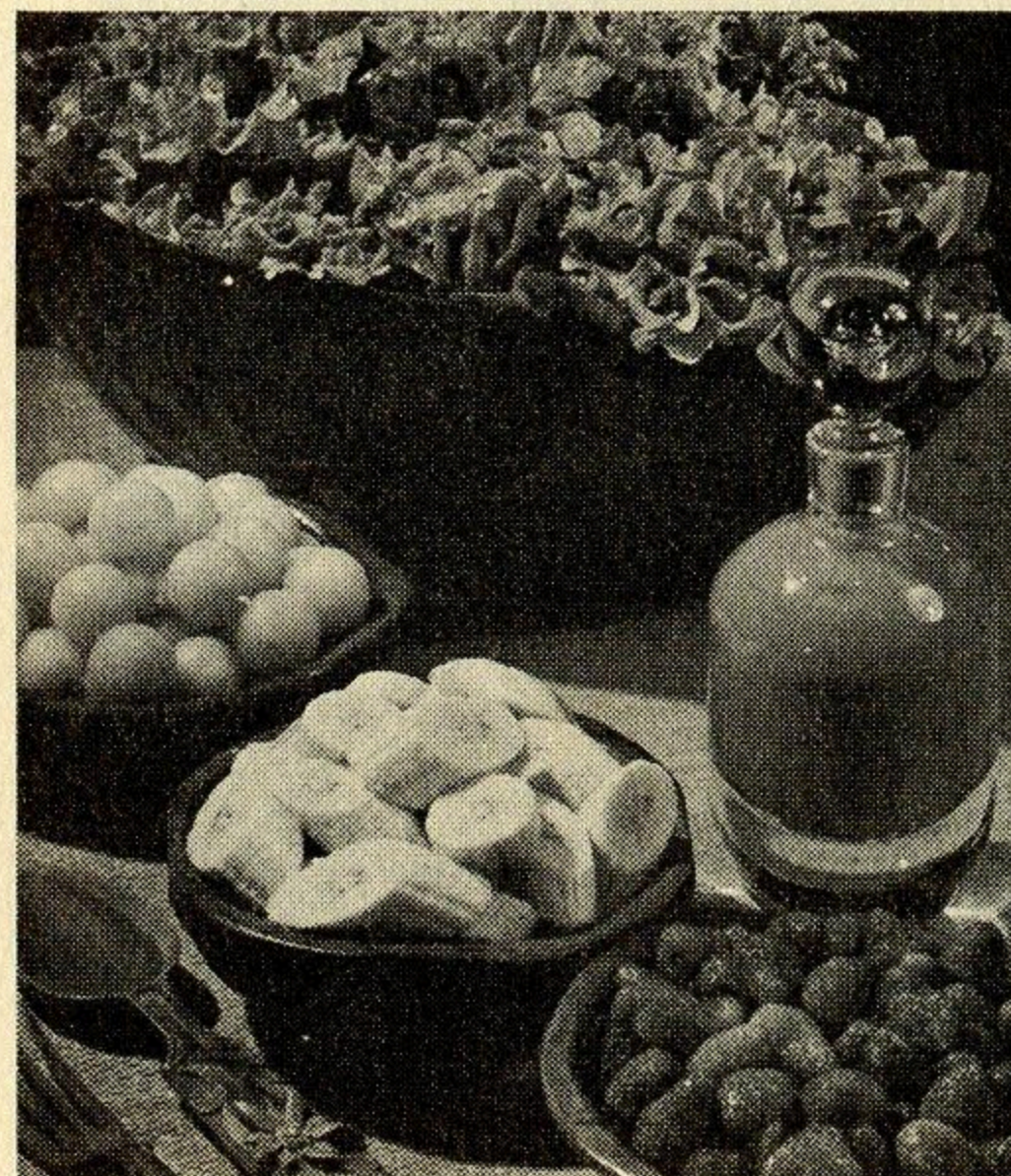
Alternate meat and vegetables on skewers. Broil or grill, brushing frequently with dressing.

TAHITIAN FRUIT SALAD

Assorted greens
Melon balls
Banana slices

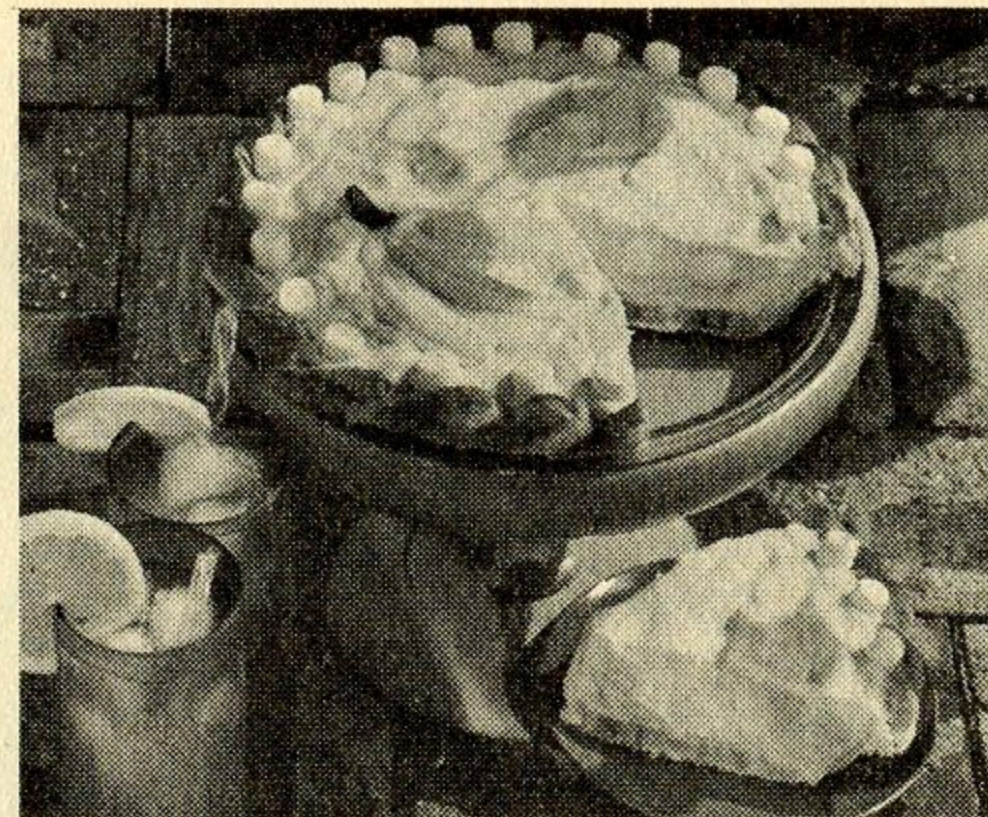
Strawberries
Roka Brand Blue Cheese
Dressing

Tear greens in bite-size pieces into salad bowl. Surround with bowls of fruit. Make your own salad; serve with dressing.



BANANA MALLOW PIE

- | | |
|---|------------------------------|
| 1 3 $\frac{1}{4}$ -oz. pkg. vanilla pie filling | 1/2 cup heavy cream, whipped |
| 1 1/2 cups Kraft Miniature Marshmallows | 2 bananas, sliced |
| | 1 9-inch baked pastry shell |



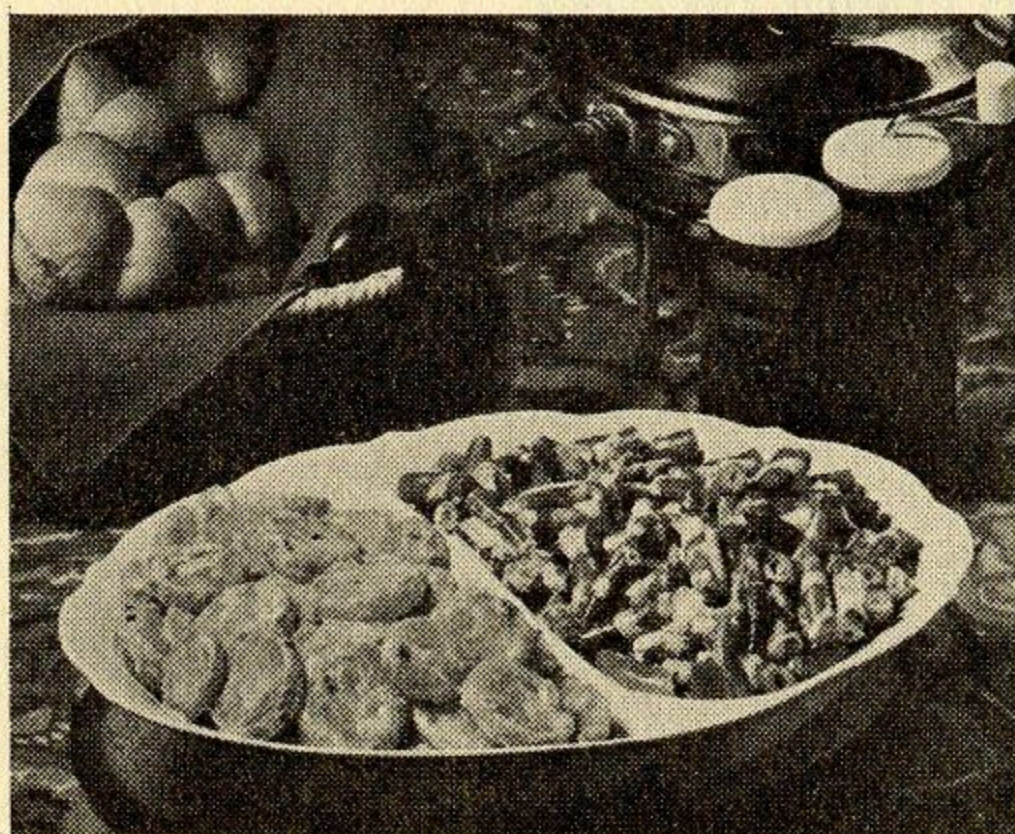
Prepare pie filling as directed on package using 1 3/4 cups milk. Cover with waxed paper; chill. Fold in marshmallows and whipped cream. Slice bananas into pastry shell. Pour filling over bananas. Chill several hours. Garnish with banana slices and marshmallows, if desired.

COUNTRY CARROTS

- | | |
|--|---|
| 3 cups sliced carrots, cooked, drained | 1 4-oz. container Kraft Whipped Cream Cheese with Chive |
|--|---|

Combine hot carrots and whipped cream cheese; stir until blended.

4 to 6 servings

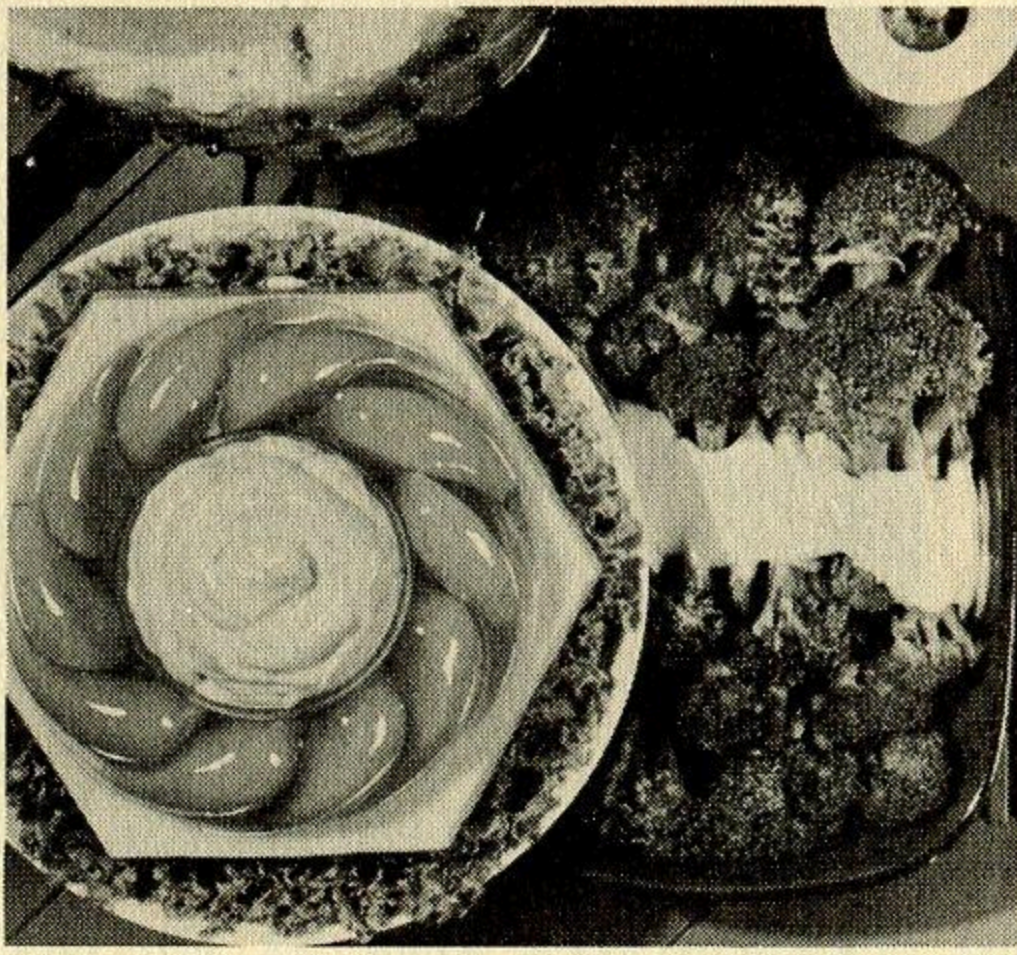


GREAT GREEN BEANS

- | | |
|---|---|
| 4 cups cut green beans, cooked, drained | 1 4-oz. container Kraft Whipped Cream Cheese with Bacon-Horseradish |
|---|---|

Combine hot beans and whipped cream cheese; stir until blended.

6 servings



CLING-A-LING SALAD

- | | |
|---------------------------------------|--|
| 1 3-oz. pkg. orange flavored gelatin | $\frac{1}{2}$ cup lemon juice |
| 1 cup boiling water | 1 $3\frac{3}{4}$ -oz. pkg. instant lemon pudding mix |
| 2 cups (1-lb. can) cling peach slices | 1 cup Miracle Whip Salad Dressing |
| 2 envelopes unflavored gelatin | $\frac{1}{2}$ cup milk |

Dissolve orange gelatin in boiling water. Drain peach slices, reserving $\frac{3}{4}$ cup syrup. Add syrup to gelatin; chill until thickened. Pour into $1\frac{1}{2}$ -quart mold. Arrange peach slices in gelatin; chill until firm.

Soften unflavored gelatin in lemon juice; stir over low heat until dissolved. Cool. Prepare pudding as directed on package; fold in salad dressing, milk and gelatin. Pour over molded peach layer. Chill until firm; unmold. Serve with additional salad dressing.
6 to 8 servings

DUCHESS APPLE DESSERT

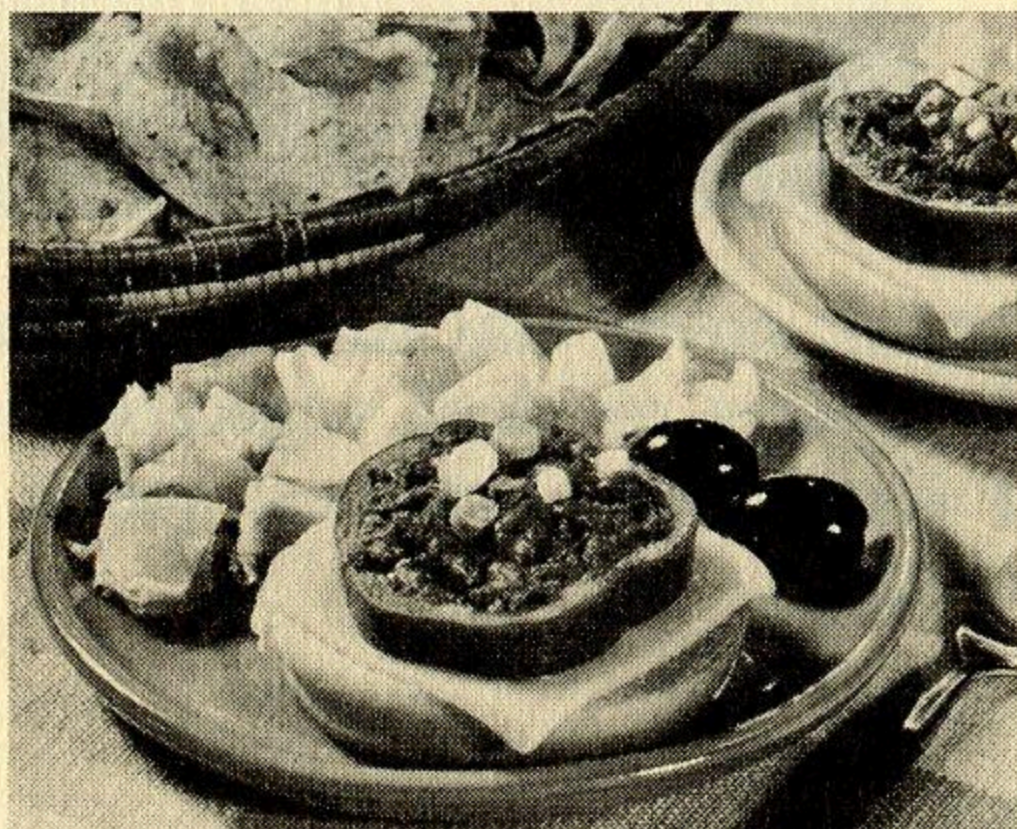
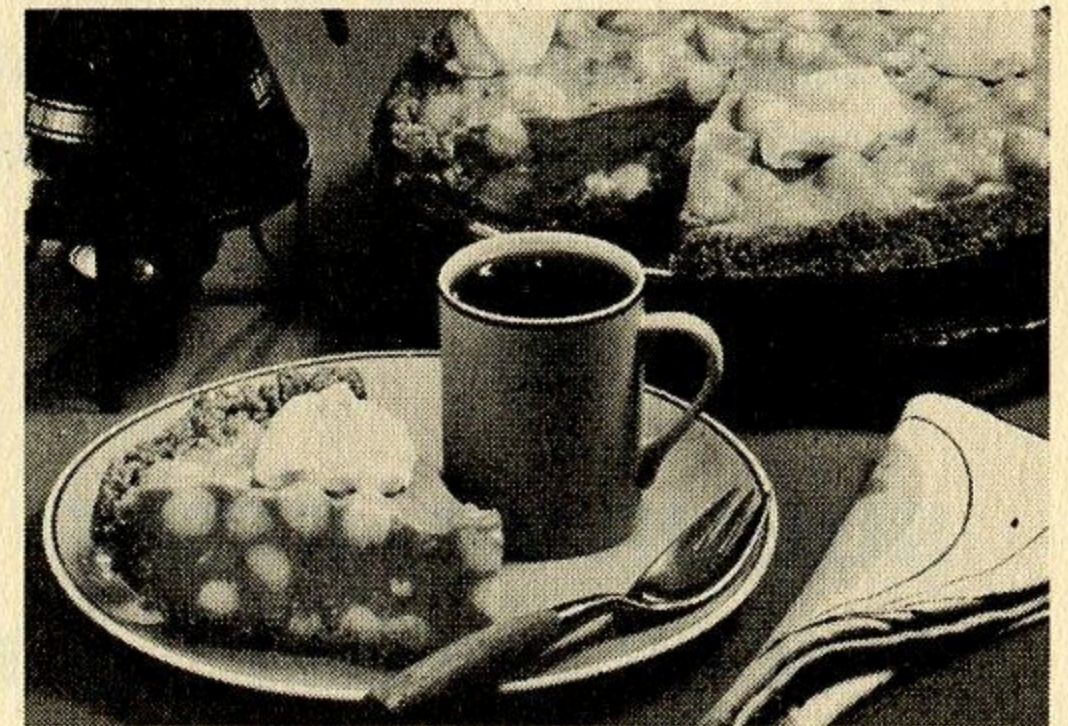
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|----------------------------|--|
| 2 eggs | $\frac{1}{2}$ teaspoon salt |
| 1 cup brown sugar, packed | $\frac{1}{4}$ teaspoon cinnamon |
| 4 cups diced peeled apples | $1\frac{1}{2}$ cups shredded Cracker Barrel Brand Sharp Natural Cheddar Cheese |
| 1 cup flour | $\frac{3}{4}$ cup chopped nuts |
| 2 teaspoons baking powder | Whipped cream |

Combine eggs and sugar; mix until well blended. Stir in apples. Combine flour, baking powder, salt, cinnamon, cheese and $\frac{1}{2}$ cup nuts. Stir into apple mixture. Spoon into greased and floured 9-inch square pan. Sprinkle with remaining nuts. Bake at 375° , 40 minutes. Serve warm with whipped cream.
9 to 12 servings

PUMPKIN MALLOW PIE

- | | |
|--|--|
| 1 $3\frac{1}{4}$ -oz. pkg. vanilla pudding mix | $1\frac{1}{2}$ teaspoons pumpkin pie spice |
| 3 cups Kraft Miniature Marshmallows | $\frac{1}{2}$ cup heavy cream, whipped |
| 2 cups (1-lb. can) pumpkin | 1 9-inch graham cracker crust, chilled |

Prepare pudding as directed on package except using 1 cup milk; add 1 cup marshmallows, stirring until melted. Add pumpkin and spice; mix well. Chill. Fold in whipped cream and remaining marshmallows; pour into crust. Chill several hours. Garnish with additional whipped cream, if desired.



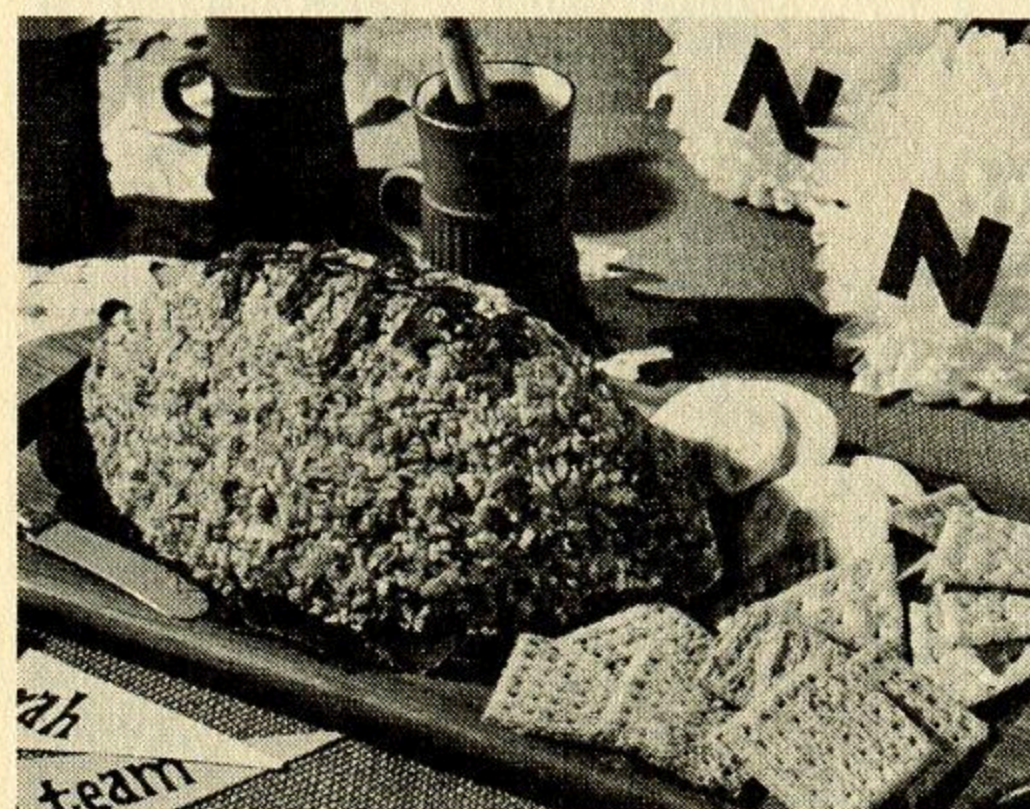
SOMBRERO SANDWICHES

- | | |
|--|---------------------------------------|
| 4 hamburger buns, split, toasted | 8 green pepper rings |
| Parkay Margarine | 1 15-oz. can chili with beans, heated |
| Kraft Sharp Natural Cheddar Cheese Sliced, cut in half | $\frac{1}{3}$ cup sliced green onions |

For each sandwich, spread half of bun with margarine. Cover with cheese and green pepper ring; fill with chili. Sprinkle with green onions. Broil until cheese begins to melt.
8 sandwiches

TOUCH-DOWN CHEESE TREAT

- | | |
|--|-----------------------------------|
| 2 8-oz. pkgs. Philadelphia Brand Cream Cheese | 1 tablespoon finely chopped onion |
| 2 cups (8 ozs.) shredded Cracker Barrel Brand Sharp Natural Cheddar Cheese | 2 teaspoons Worcestershire sauce |
| 1 tablespoon chopped pimiento | 1 teaspoon lemon juice |
| 1 tablespoon chopped green pepper | Dash of cayenne |
| | Dash of salt |
| | Finely chopped pecans |
| | Pimiento strips |



Combine softened cream cheese and Cheddar cheese, mixing until well blended. Add pimiento, green pepper, onion, Worcestershire sauce, lemon juice and seasonings; mix well. Chill. Form into a football shape; roll in chopped pecans. Garnish with pimiento.

SARATOGA SALAD

- | | |
|-------------------------|-----------------------------|
| 2 cups shredded carrots | $\frac{1}{2}$ cup raisins |
| 2 cups chopped apples | Miracle Whip Salad Dressing |
| | Lettuce |

Combine carrots, apples, raisins and enough salad dressing to moisten; mix lightly. Serve in lettuce-lined bowl.

6 to 8 servings

MOLDED SARATOGA SALAD

- | | |
|---|---------------------------|
| 1 3-oz. pkg. orange flavored gelatin | 1 cup grated carrots |
| 1 cup boiling water | 1 cup diced apples |
| $\frac{1}{2}$ cup cold water | $\frac{1}{3}$ cup raisins |
| $\frac{1}{2}$ cup Miracle Whip Salad Dressing | Lettuce |

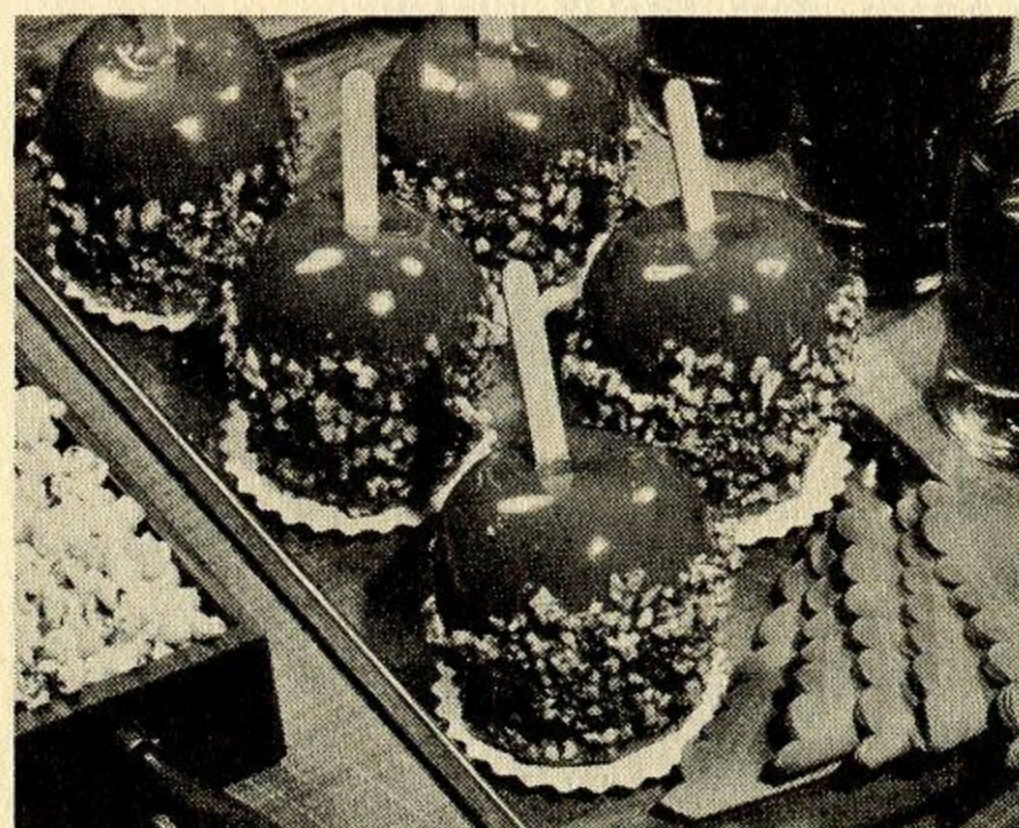
Dissolve gelatin in boiling water; stir in cold water. Gradually add gelatin to salad dressing, mixing until well blended; chill until slightly thickened. Fold in carrots, apples and raisins; pour into 1-quart mold. Chill until firm. Unmold; surround with lettuce.

4 to 6 servings

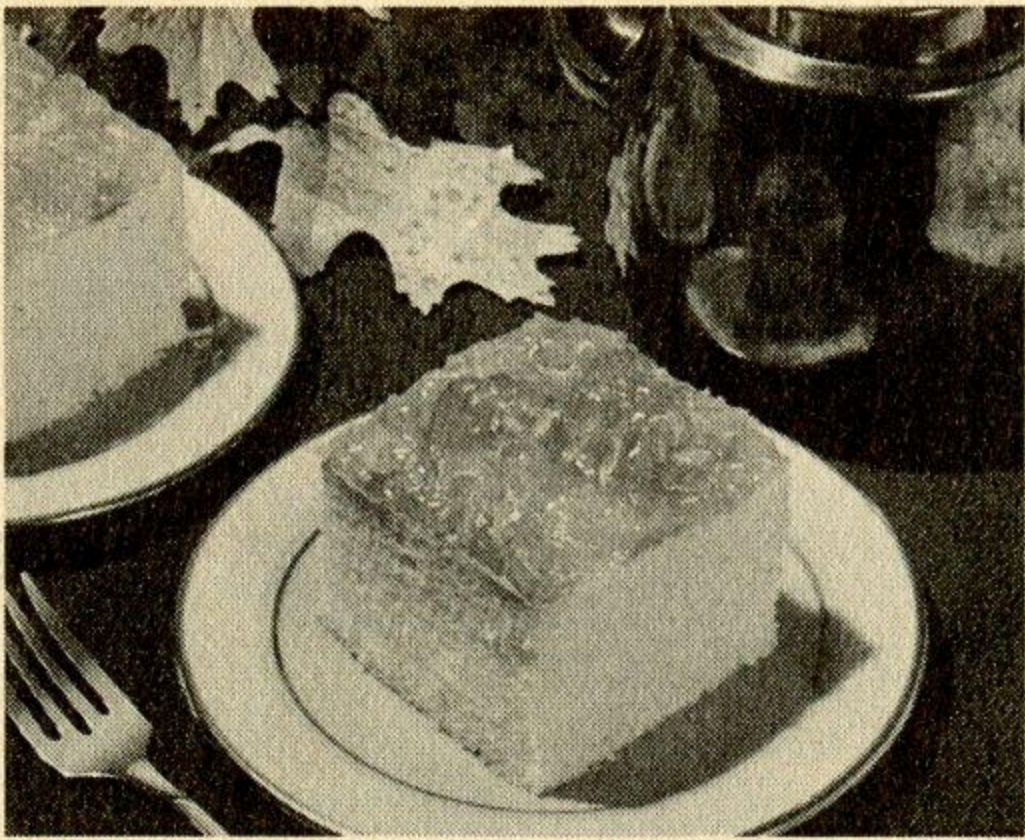
CARAMEL APPLES

- | | |
|--------------------------------|--|
| 49 (14-oz. bag) Kraft Caramels | 4 or 5 medium size apples, washed, dried |
| 2 tablespoons water | Wooden sticks |

Melt caramels with water in double boiler or in saucepan over low heat. Stir occasionally until sauce is smooth. Insert a wooden stick into stem end of each apple. Dip into hot caramel sauce; turn until coated. Scrape off excess sauce from bottom of apples. Place on greased waxed paper; chill until firm. Keep in a cool place.



Note: Decorate with Kraft miniature or regular marshmallows, gum drops, jelly beans, cinnamon candies, chopped nuts, angel flake coconut or crisp rice cereal.



PEACH COCONUT TOPPING

- | | |
|---|------------------------------------|
| 1 14-oz. pkg. white cake mix | $\frac{3}{4}$ cup shredded coconut |
| 1 10-oz. jar Kraft Pure Peach Preserves | |

Prepare cake mix as directed on package; bake in a greased 9 x 13-inch baking pan. Cool. Mix preserves and coconut; spread over top of cake. Broil 2 minutes until glaze forms.

ALPINE CHICKEN CASSEROLE

- | | |
|-----------------------------------|--|
| 4 cups chopped cooked chicken | 1 teaspoon salt |
| 2 cups sliced celery | Dash of pepper |
| 2 cups toasted bread cubes | 1 8-oz. pkg. Kraft Natural Swiss Cheese |
| 1 cup Miracle Whip Salad Dressing | Sliced, cut in thin strips |
| $\frac{1}{2}$ cup milk | $\frac{1}{4}$ cup toasted slivered almonds |
| $\frac{1}{4}$ cup chopped onion | |

Combine ingredients except almonds; mix well. Pour into 2-quart baking dish; sprinkle with nuts. Bake at 350°, 30 to 40 minutes.

6 servings

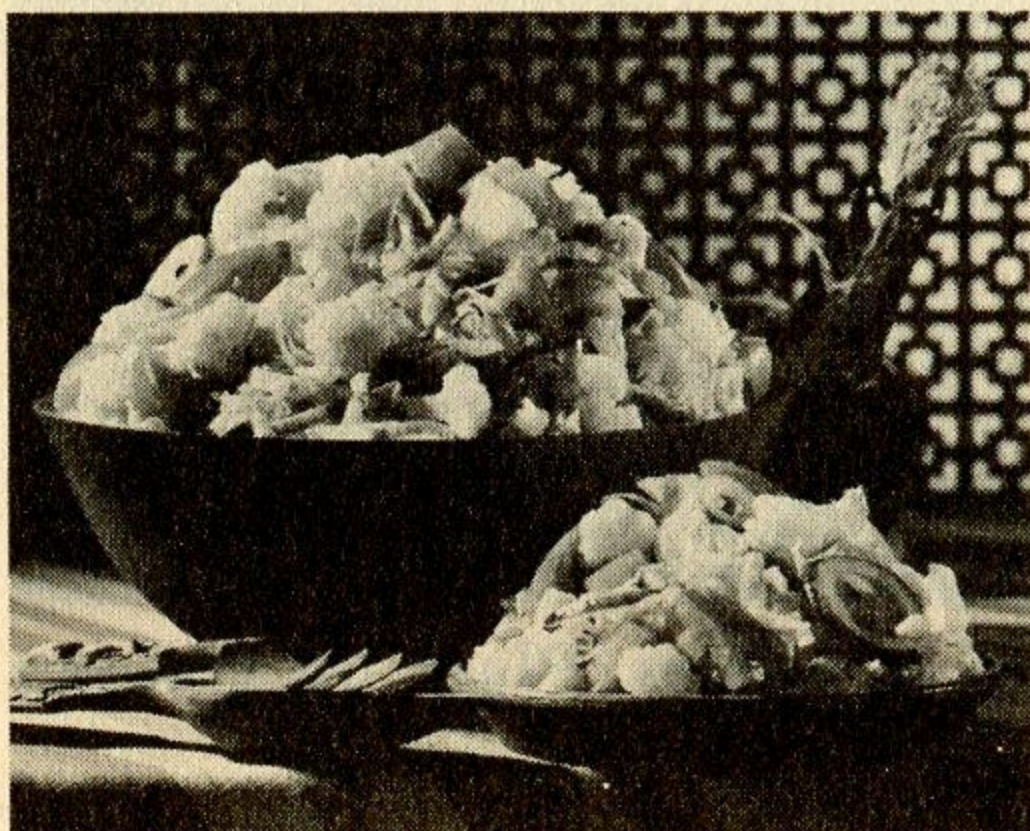
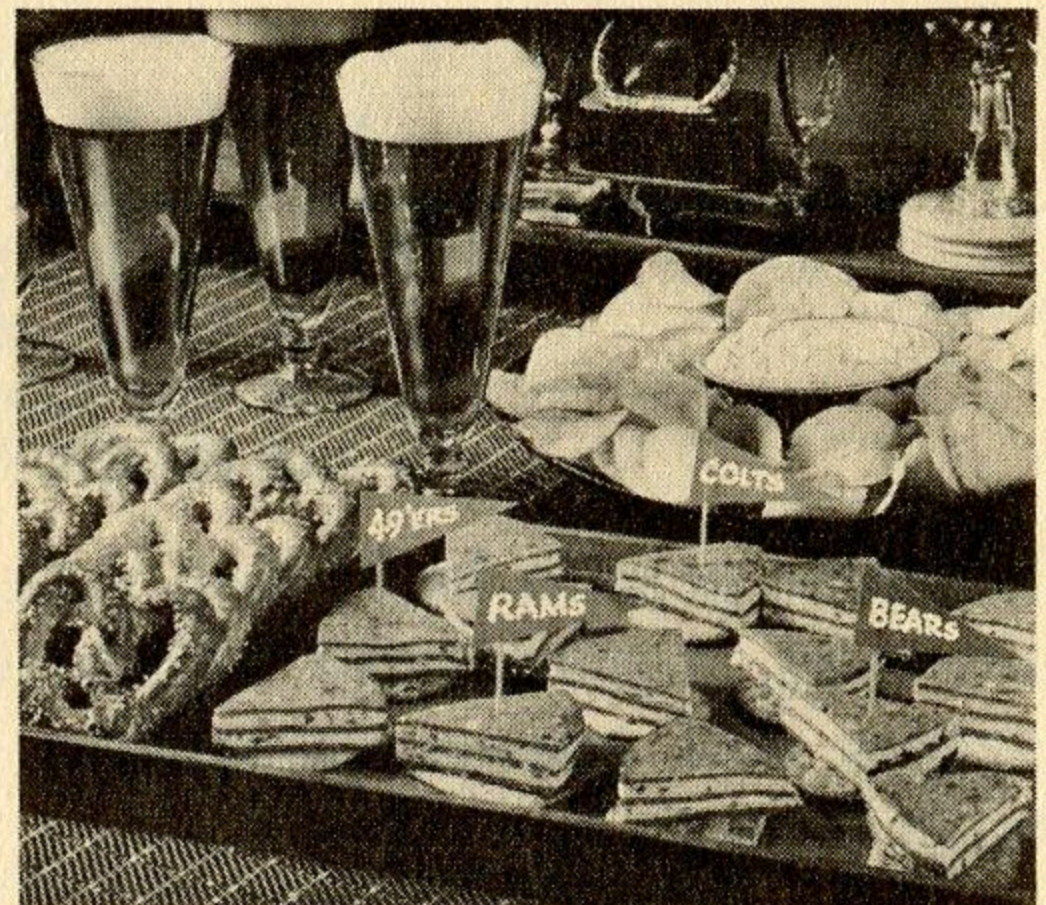
Note: Casserole may be made ahead, covered and refrigerated for several hours. Bake covered at 350°, 50 minutes. Remove cover; continue baking 10 minutes.

ARMCHAIR COACH'S SNACKS

- | | |
|--|--------------------------------------|
| Thinly sliced salami | Assorted crackers |
| Kraft Relish Pasteurized Neufchatel Cheese Spread | Kraft Ready to serve Dill Pickle Dip |
| Kraft Olive-Pimento Pasteurized Neufchatel Cheese Spread | Potato chips |

For each stack-up, spread 2 slices of salami with cheese spread. Stack the slices and top with a third slice. Chill until ready to serve. Cut into wedges and serve on crackers.

Serve dip with chips.



BANNER SALAD

- | | |
|--|------------------------------------|
| 2 cups cauliflowererets | $\frac{1}{2}$ cup red onion rings |
| 1 cup chopped tomatoes | Kraft Low Calorie Italian Dressing |
| $\frac{1}{2}$ cup sliced celery | 4 cups shredded lettuce |
| $\frac{1}{4}$ cup chopped green pepper | |

Cook cauliflowererets until crisp tender; drain. Marinate cauliflowererets, tomatoes, celery, green pepper and onion rings in dressing for several hours; drain, reserving dressing marinade. Combine vegetables, marinade, lettuce and enough additional dressing to moisten; toss lightly.

8 servings

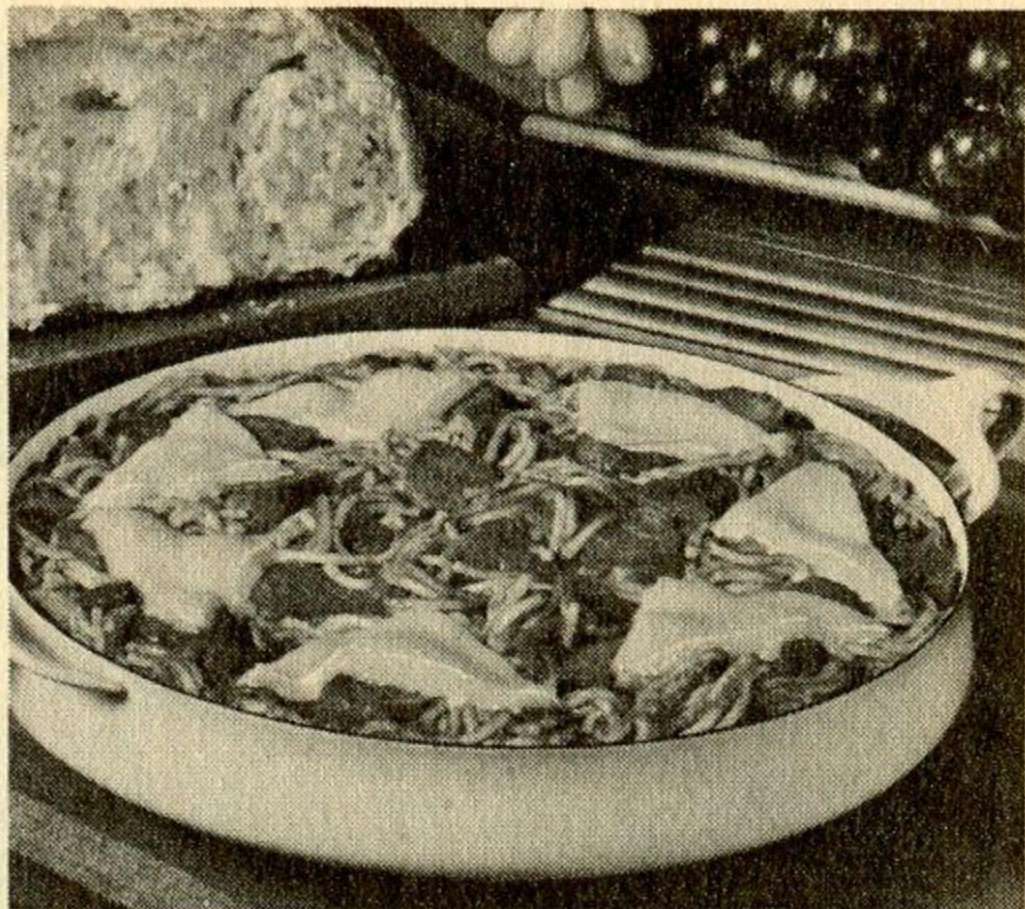
SPAGHETTI FRANKFURTER BAKE

- | | |
|---|--|
| 1 pkg. Kraft Tangy
Italian Style
Spaghetti Dinner | 2 cups (1-lb. can)
tomatoes |
| 1/2 cup chopped green
pepper | 1/2 cup water |
| 2 tablespoons Parkay
Margarine | 1 lb. frankfurters, sliced |
| | Velveeta Pasteurized
Process Cheese
Spread |

Break spaghetti in 2-inch pieces. Cook spaghetti; drain. Cook green pepper in margarine until tender. Stir in tomatoes, water, Herb Spice Mix and Grated Parmesan Cheese. Add spaghetti, sliced frankfurters and 1/2 lb. cubed Velveeta; mix well. Pour into shallow 2-quart casserole; bake at 350°, 25 minutes. Top with Velveeta slices; return to oven until Velveeta begins to melt.

6 to 8 servings

Note: If prepared ahead, cover and refrigerate. Increase baking time to 40 minutes.



CROWD PLEASING CHEESEBURGERS

- | | |
|--------------------------|--|
| 1 1/2 lbs. ground beef | 1 8-oz. pkg. Kraft American Slices
Pasteurized Process Cheese |
| 1 egg | 8 tomato slices |
| 1/2 cup chopped onion | 8 slices sandwich bread, toasted |
| 1/4 cup dry bread crumbs | |
| 1/4 cup catsup | |
| 1 teaspoon salt | |

Combine meat, egg, onion, bread crumbs, catsup and salt; mix lightly. Press mixture into a 15 1/2 x 10-inch jelly roll pan to within 1 inch of edge. Bake at 350°, 20 minutes; drain off excess fat. Place cheese and tomato slices on meat; bake until cheese melts. Cut into squares and serve on toast.

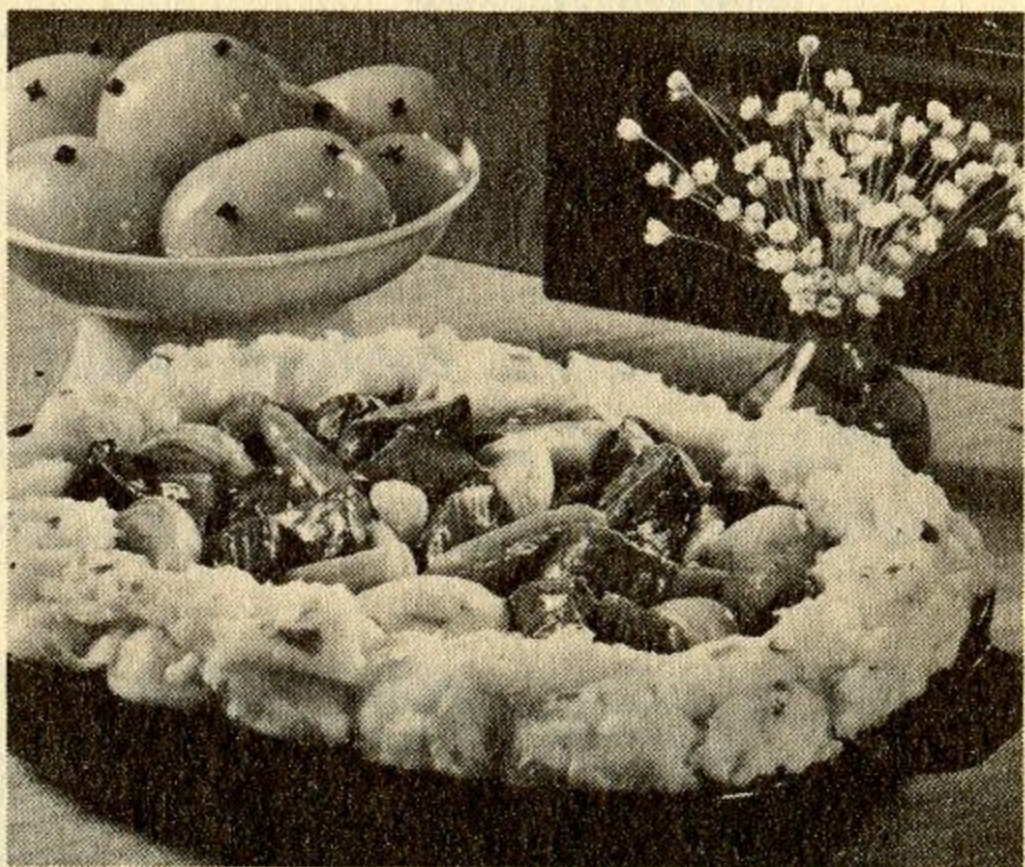
8 servings

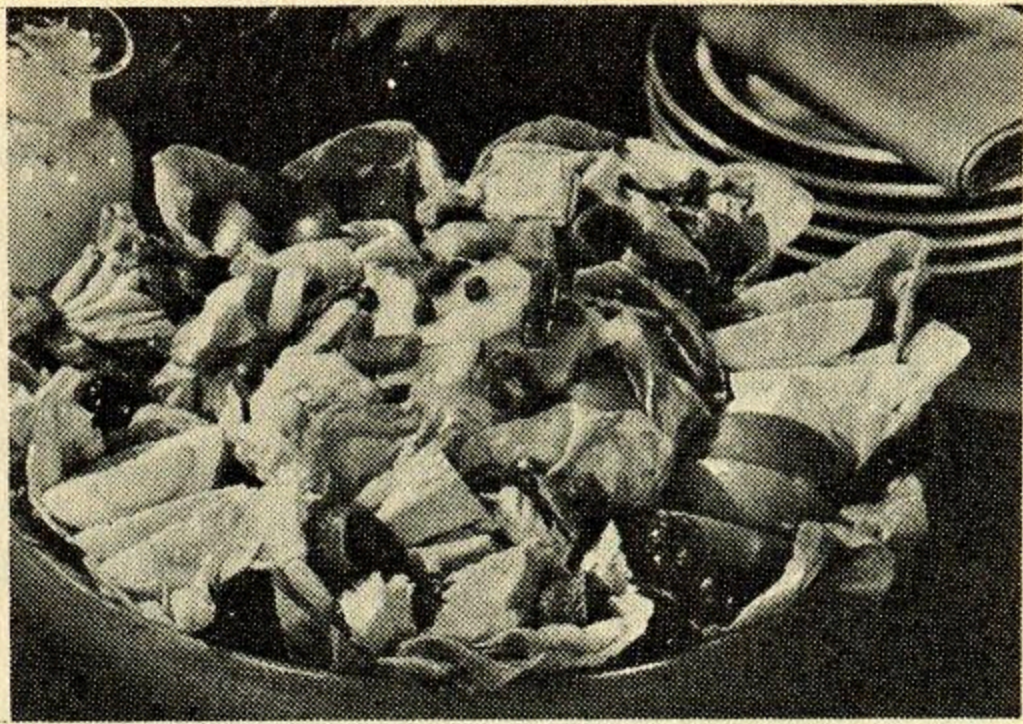
SUBURBIA STEW

- | | |
|-------------------------------------|---|
| 2 lbs. beef, cut in 1-inch
cubes | 6 medium onions, cut
in quarters |
| 2 tablespoons Kraft Oil | 1 1/2 cups sliced celery |
| 2 teaspoons salt | 6 medium carrots, cut
in thirds |
| 1/4 teaspoon pepper | * * * |
| 1 bay leaf | 2 cups hot mashed
potatoes |
| 1 10 1/2-oz. can beef
bouillon | 1/2 cup Kraft Grated
Parmesan Cheese |
| 1 cup water | |

Brown meat in oil. Add seasonings, bouillon and water; cover and simmer 1 hour. Add vegetables and continue to simmer 30 to 35 minutes or until vegetables are tender. Pour into shallow 1 1/2-quart casserole. Stir cheese into potatoes; spoon on top of hot stew. Broil until potatoes are lightly browned.

4 to 6 servings





SALADE NIÇOISE

- | | |
|-----------------------------------|---------------------|
| 4 cups sliced cooked potatoes | 3 hard-cooked eggs, |
| $\frac{1}{2}$ cup chopped onion | cut in wedges |
| 1 10-oz. pkg. frozen green beans, | Anchovy fillets |
| cooked, drained | Pitted ripe olives |
| 1 8-oz. bottle Kraft Italian | Lettuce |
| Dressing | 1 7-oz. can tuna, |
| 3 tomatoes, cut in wedges | drained, flaked |
| | Capers |

Combine potatoes, onion, beans and $\frac{1}{2}$ cup dressing; toss lightly. Cover; chill several hours or overnight.

Add enough additional dressing to potato mixture to moisten; mix lightly. Place in center of platter; surround with tomatoes, eggs, anchovies, olives, lettuce and tuna. Sprinkle with capers; serve with additional dressing.

6 servings

"PHILLY" BAVARIAN CREAM

- | | |
|---------------------------------|---------------------------------------|
| 1 envelope unflavored gelatin | $\frac{1}{2}$ teaspoon almond extract |
| $\frac{1}{4}$ cup cold water | Dash of salt |
| 1 8-oz. pkg. Philadelphia Brand | $1\frac{1}{4}$ cups milk |
| Cream Cheese | 1 cup heavy cream, whipped |
| $\frac{1}{2}$ cup sugar | 1 pint strawberries |

Soften gelatin in cold water; stir over low heat until dissolved. Combine softened cream cheese, sugar, almond extract and salt, mixing until well blended. Gradually add milk and gelatin; chill until slightly thickened. Fold in whipped cream; pour into $1\frac{1}{2}$ -quart mold. Chill until firm. Unmold; serve with strawberries.

6 servings

MACARONI PICNIC SALAD

- | | |
|--|------------------------------------|
| 1 8-oz. pkg. elbow macaroni, | 1 cup chopped tomatoes |
| cooked, drained | 1 teaspoon garlic salt |
| $\frac{1}{2}$ cup chopped onion | 1 8-oz. jar Cheez Whiz Pasteurized |
| $\frac{1}{2}$ cup chopped green pepper | Process Cheese Spread |

Combine macaroni, onion, green pepper, tomatoes and garlic salt; toss lightly. Add Cheez Whiz; stir until well blended. Chill.

4 to 6 servings

BLUE CHEESE DIP

- | | |
|---------------------------------------|------------------------------|
| 1 8-oz. bottle Kraft Low Calorie Blue | 1 cup cottage cheese, sieved |
| Cheese Dressing | Chopped chives |

Combine dressing and cottage cheese; mix well. Sprinkle with chopped chives. Serve with crisp vegetables.

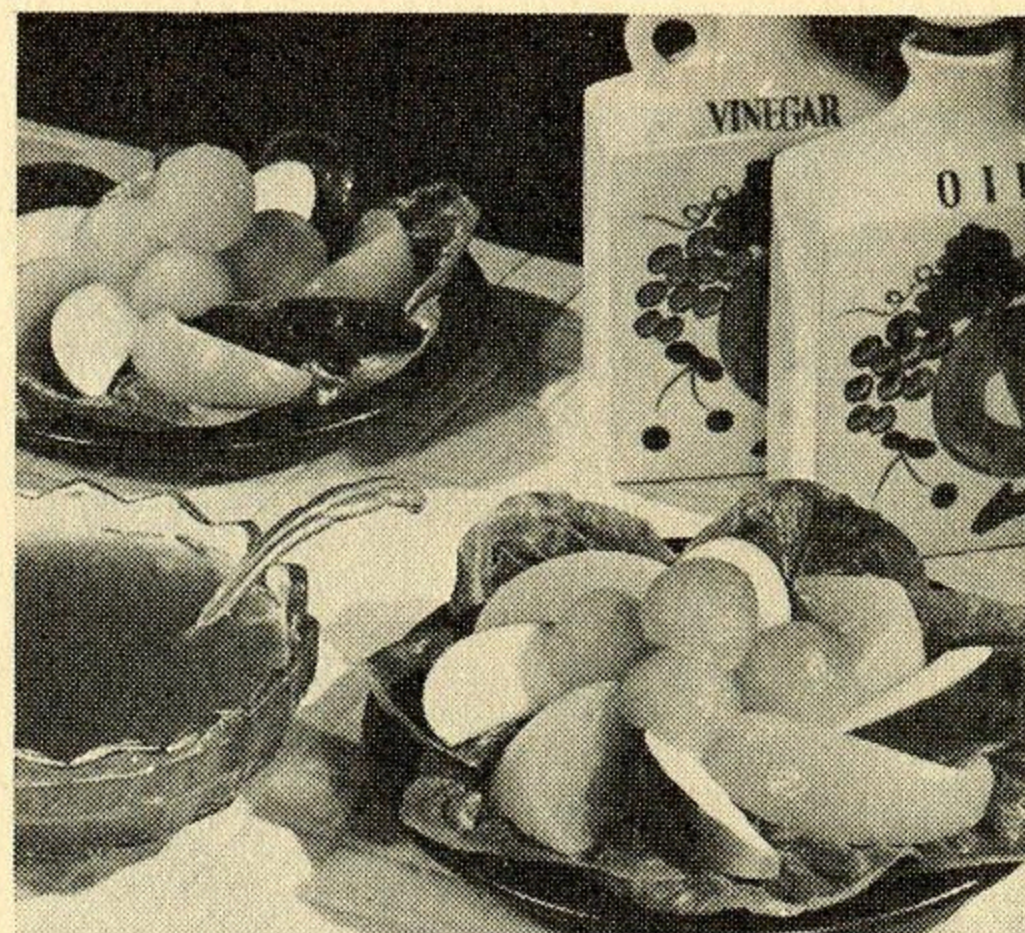
2 cups

HONEY CASCADE DRESSING

- | | |
|------------------------|--------------------------|
| 1/4 cup sugar | 1 teaspoon dry mustard |
| 1/4 cup catsup | 1/4 teaspoon garlic salt |
| 3 tablespoons honey | 1/4 cup vinegar |
| 1 teaspoon celery seed | 1 cup Kraft Oil |
| 1 teaspoon salt | |

Combine sugar, catsup, honey, celery seed, salt, mustard and garlic salt. Add vinegar; mix until well blended. Slowly add oil, beating constantly. Serve with fruit salads.

1 3/4 cups



DAD'S SALAMI SPECIAL

Sliced pumpernickel bread
Parkay Margarine
Sliced salami

Cracker Barrel Brand Sharp Natural
Cheddar Cheese, sliced
Green onions

For each sandwich, spread bread with margarine. Cover with salami and cheese slices. Serve with green onions.

CALIFORNIA COMBO

1 4-oz. pkg. Shredded Cracker Barrel
Brand Sharp Natural
Cheddar Cheese
1/4 cup raisins
1/4 cup chopped nuts

Miracle Whip Salad Dressing
4 slices white bread, toasted
Parkay Margarine
Pineapple slices

Combine cheese, raisins, nuts and enough salad dressing to moisten. For each sandwich, spread toast with margarine; top with pineapple slice. Cover with cheese mixture; broil until cheese is melted and bubbly.

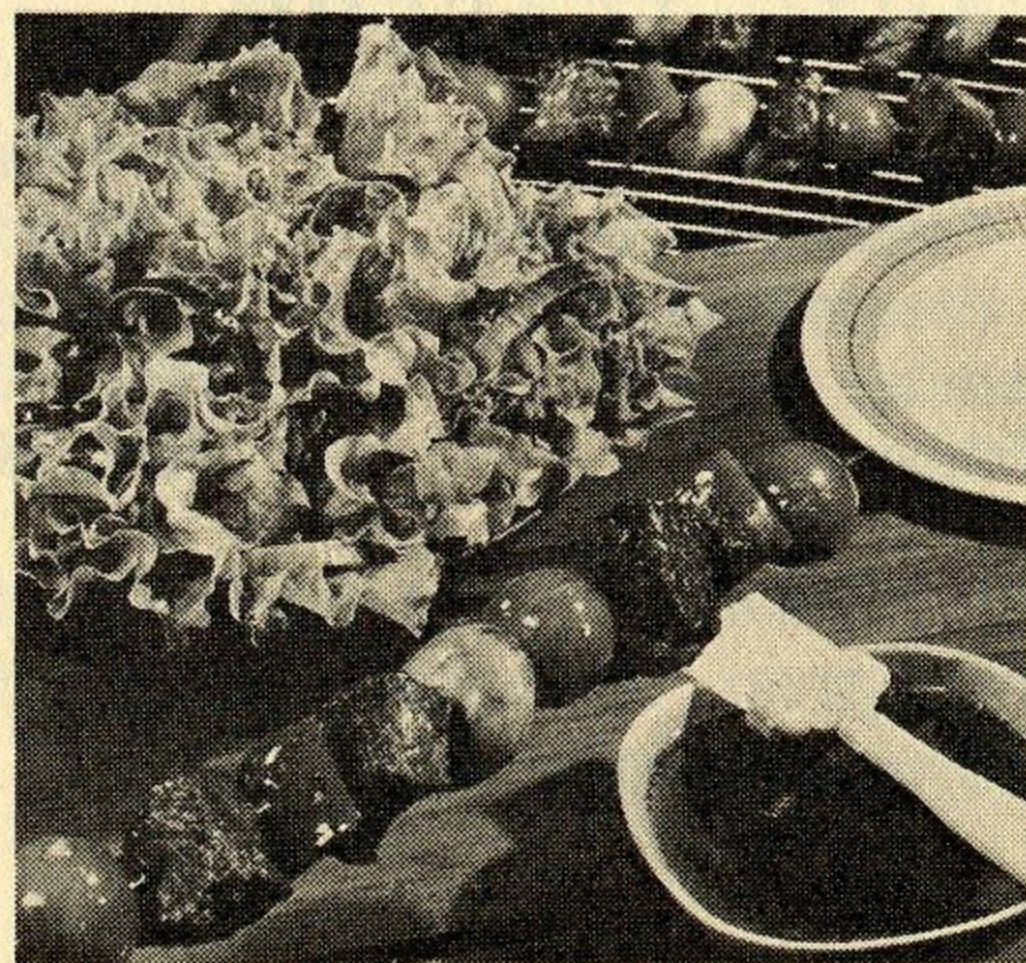
CLASSIC KABOBS

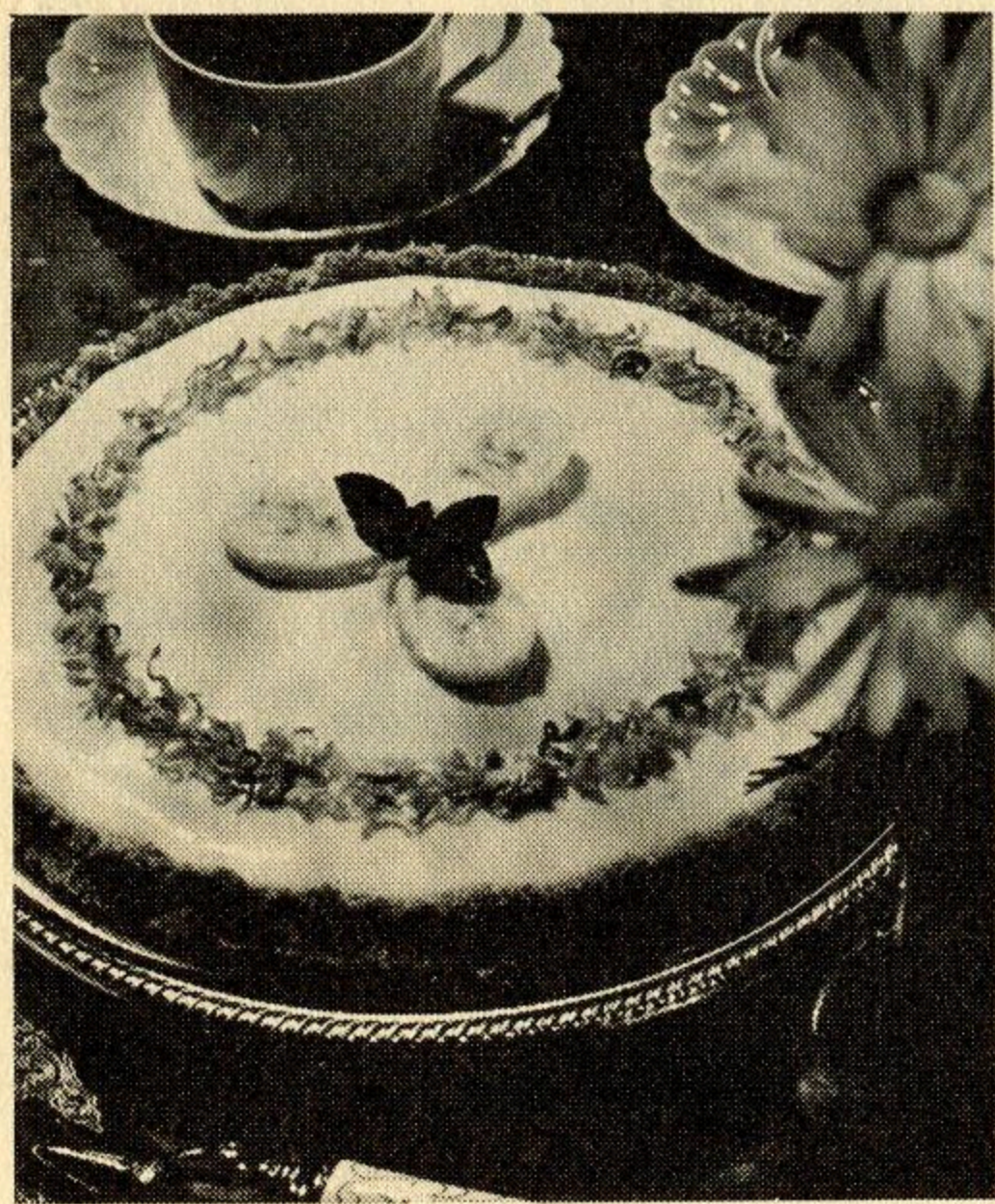
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| 1 cup Kraft Oil | Dash of pepper |
| 2 tablespoons vinegar | 2 lbs. lamb or beef, cut |
| 1 1/2 teaspoons salt | in 1-inch cubes |
| 1 teaspoon oregano | Cherry tomatoes |
| 1 teaspoon parsley | Fresh mushrooms |
| flakes | Green pepper, cut in |
| 1 teaspoon minced | squares |
| onion | |

Combine oil, vinegar and seasonings. Marinate meat and vegetables in oil mixture 2 to 3 hours or overnight. Drain, reserving marinade. Alternate meat and vegetables on skewers; broil 10 minutes, brushing frequently with marinade.

6 to 8 servings

Note: Marinade is also excellent for grilled chicken.





SUNNY BANANA PIE

2 bananas
1 9-inch graham cracker
crust
2 cups milk
1 8-oz pkg. Philadelphia
Brand Cream Cheese

1 3¼-oz. pkg. instant
vanilla pudding mix
Toasted coconut
Mint leaves

Slice bananas into graham cracker crust. Gradually add ½ cup milk to softened cream cheese, mixing until well blended. Add pudding mix and remaining milk; beat slowly 1 minute. Pour into crust; chill. Garnish with toasted coconut, additional banana slices and mint leaves, if desired.

CHIEFTAIN SALAD

Lettuce
Cooked shrimp
Unpeeled cucumber slices
Small onion rings

Hard-cooked egg wedges
Tomato slices, cut in half
Kraft Low Calorie Thousand Island Dressing
Dressing

Tear lettuce in bite-size pieces into salad bowl. Add shrimp, cucumber slices and onion rings; toss lightly. Arrange egg wedges and tomatoes around edge of bowl. Serve with dressing.

TASTE TEASERS

Nippy Brand Sharp
Pasteurized Process
Cheese Food, link
Assorted crackers
Watercress

Kraft Ready to serve
Blue Cheese Dip
Potato chips
Fresh strawberries
Fresh pineapple wedges

Slice links; serve on crackers and garnish with watercress. Arrange on tray with dip, potato chips and fruit.

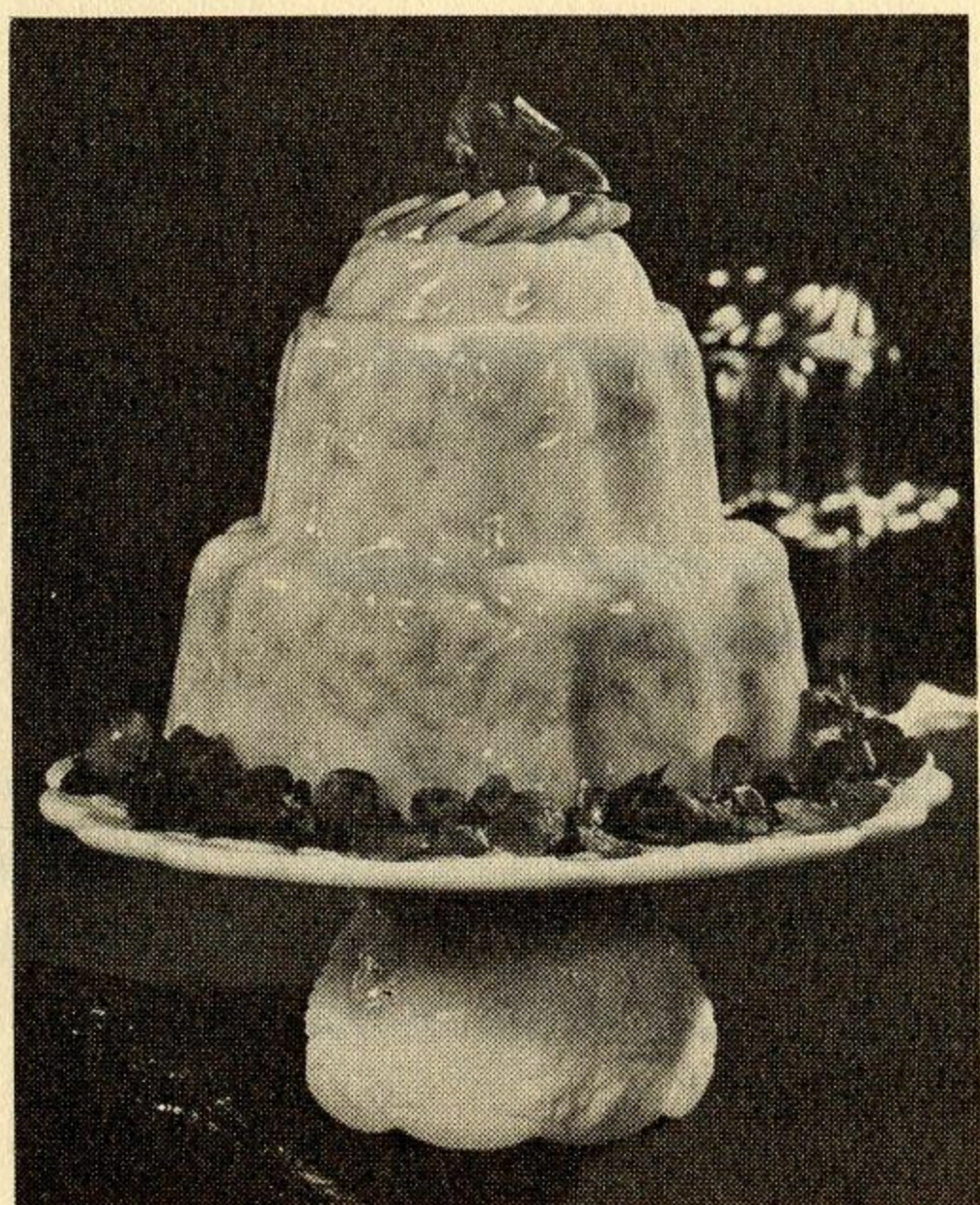
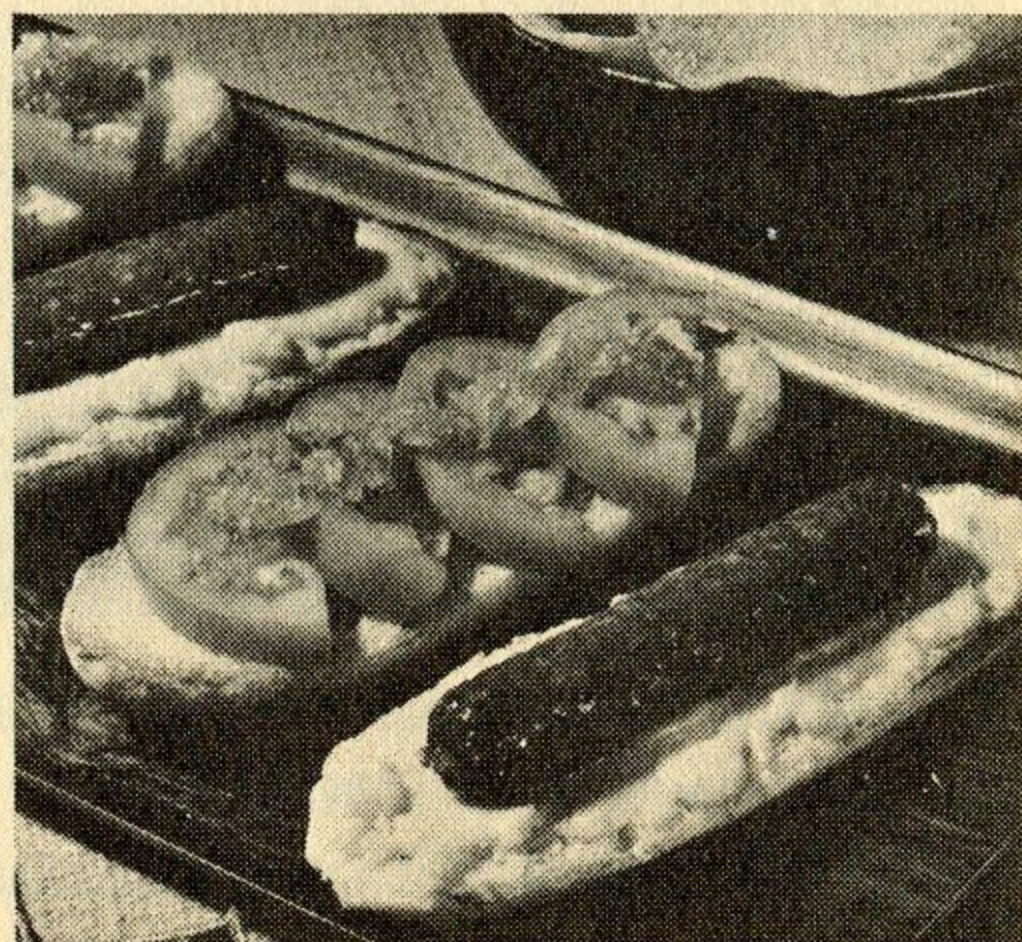


NIPPY SAUSAGE SANDWICH

Frankfurter buns, split
Nippy Brand Whipped
Pasteurized Cheese
Spread

Sliced tomatoes, cut in
half
Sweet pickle relish
Smoked link sausages,
heated

For each sandwich, spread bottom half of bun with cheese spread and cover top half with tomato slices; broil until cheese spread begins to melt. Add pickle relish and link sausage.



CARROT CAPER

2 envelopes Knox
Unflavored Gelatine
2 cups orange juice
 $\frac{1}{4}$ teaspoon salt

1 cup Miracle Whip
Salad Dressing
 $1\frac{2}{3}$ cups (13 $\frac{1}{2}$ -oz. can)
crushed pineapple,
undrained
 $1\frac{1}{2}$ cups grated carrot

Soften gelatine in 1 cup orange juice; stir over low heat until dissolved. Add remaining orange juice and salt. Gradually add gelatine to salad dressing, mixing until well blended. Chill until slightly thickened; fold in pineapple and carrots. Pour into 1 $\frac{1}{2}$ -quart mold; chill until firm. Unmold; garnish with carrot coins and watercress, if desired.

8 servings

FROSTY FRUIT SALAD

$\frac{1}{2}$ cup Miracle Whip Salad Dressing
1 8-oz. pkg. Philadelphia Brand
Cream Cheese
2 cups softened vanilla ice cream

1 10-oz. pkg. frozen raspberries, drained
1 1-lb. can sliced peaches, drained
Lettuce
Mint leaves

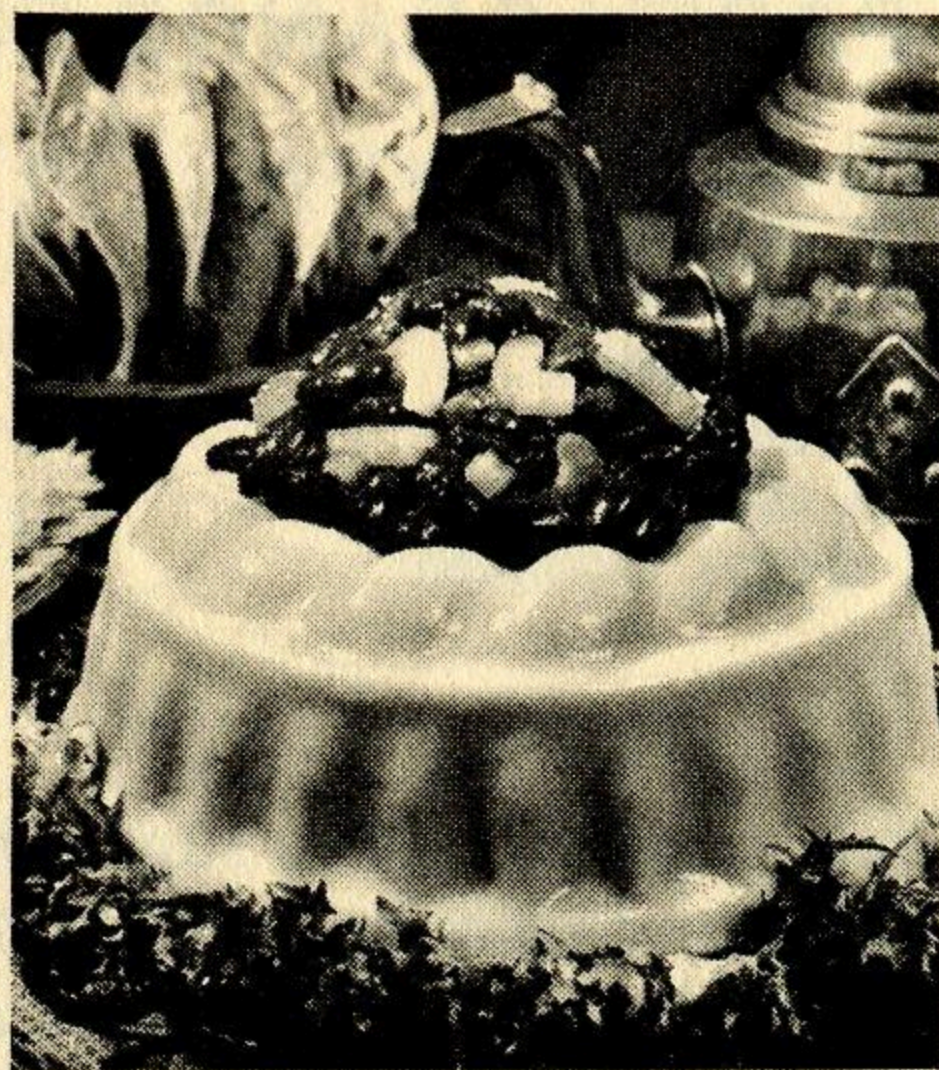
Gradually add salad dressing to softened cream cheese, mixing until well blended. Stir in ice cream. Fold in fruit; pour into 6-cup ring mold or individual molds. Freeze until firm. Unmold on lettuce; garnish with raspberries and mint, if desired.

6 to 8 servings.

GUACAMOLE RING

- | | |
|--------------------------------|-----------------------------------|
| 1 pkg. unflavored gelatin | 1/2 cup dairy sour cream |
| 1 cup cold water | 1 tablespoon finely chopped onion |
| 1/2 cup Kraft Italian Dressing | Dash of Tabasco sauce |
| 1 1/2 cups mashed avocado | Chili Bean Salad |

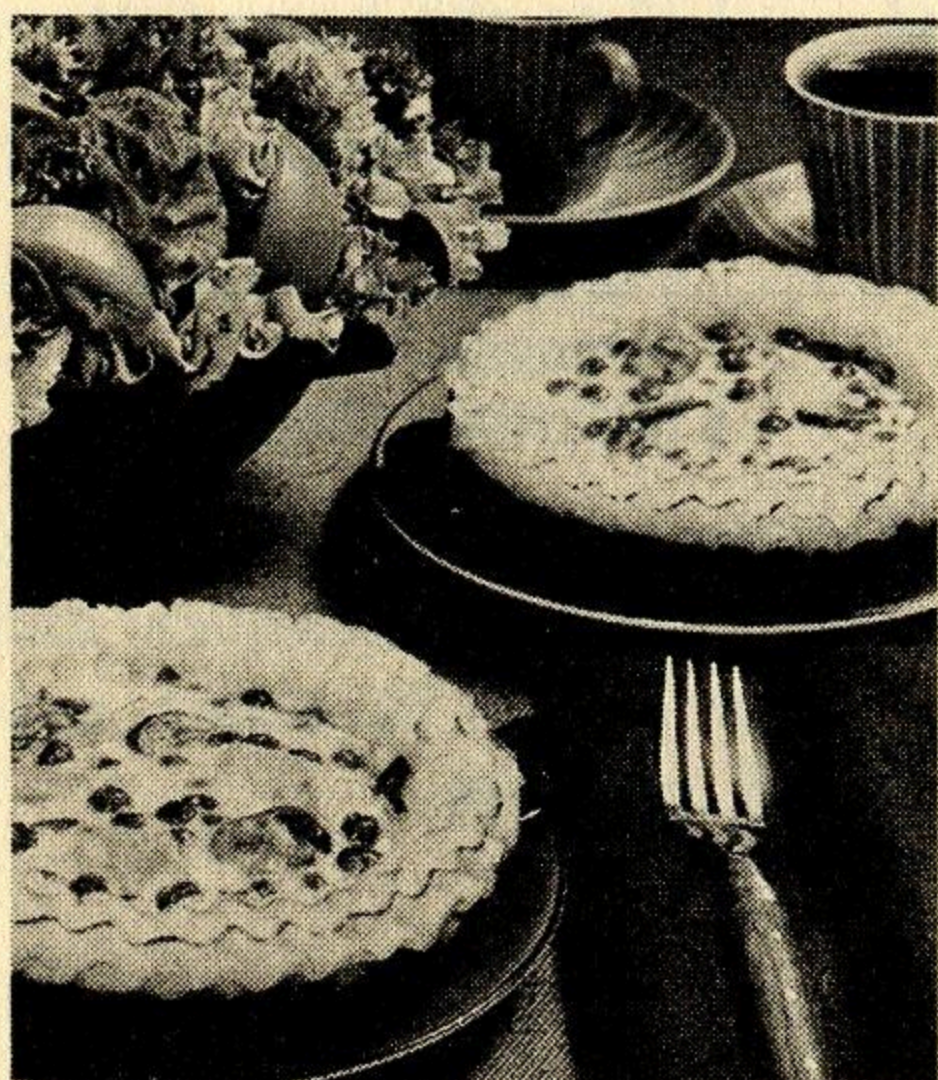
Soften gelatin in 1/4 cup water; stir over low heat until dissolved. Add remaining water and dressing. Combine mashed avocado, sour cream, onion and Tabasco sauce; stir in gelatin. Pour into 1-quart ring mold; chill until firm. Unmold; fill center with:



CHILI BEAN SALAD

- | | |
|---|------------------------------|
| 2 cups (1-lb. can) kidney beans,
drained | 1/4 cup chopped sweet pickle |
| 1/2 cup sliced celery | 1/2 teaspoon chili powder |
| | Casino Brand French Dressing |

Combine ingredients with enough dressing to moisten; toss lightly. Chill.
6 to 8 servings



TUNA-POTATO SURPRISE

- | | |
|-------------------------------------|---------------------------------------|
| 1/4 cup Miracle Whip Salad Dressing | 1 3-oz. can sliced mushrooms, drained |
| 2 cups medium white sauce | 1 tablespoon finely chopped onion |
| 2 7-oz. cans tuna, drained, flaked | * * * |
| 1 1/2 cups cooked peas | 2 cups mashed potatoes |
| | 1/2 cup Miracle Whip Salad Dressing |

Combine 1/4 cup salad dressing and white sauce. Add tuna, peas, mushrooms and onion; mix lightly. Spoon into 6 individual baking dishes.

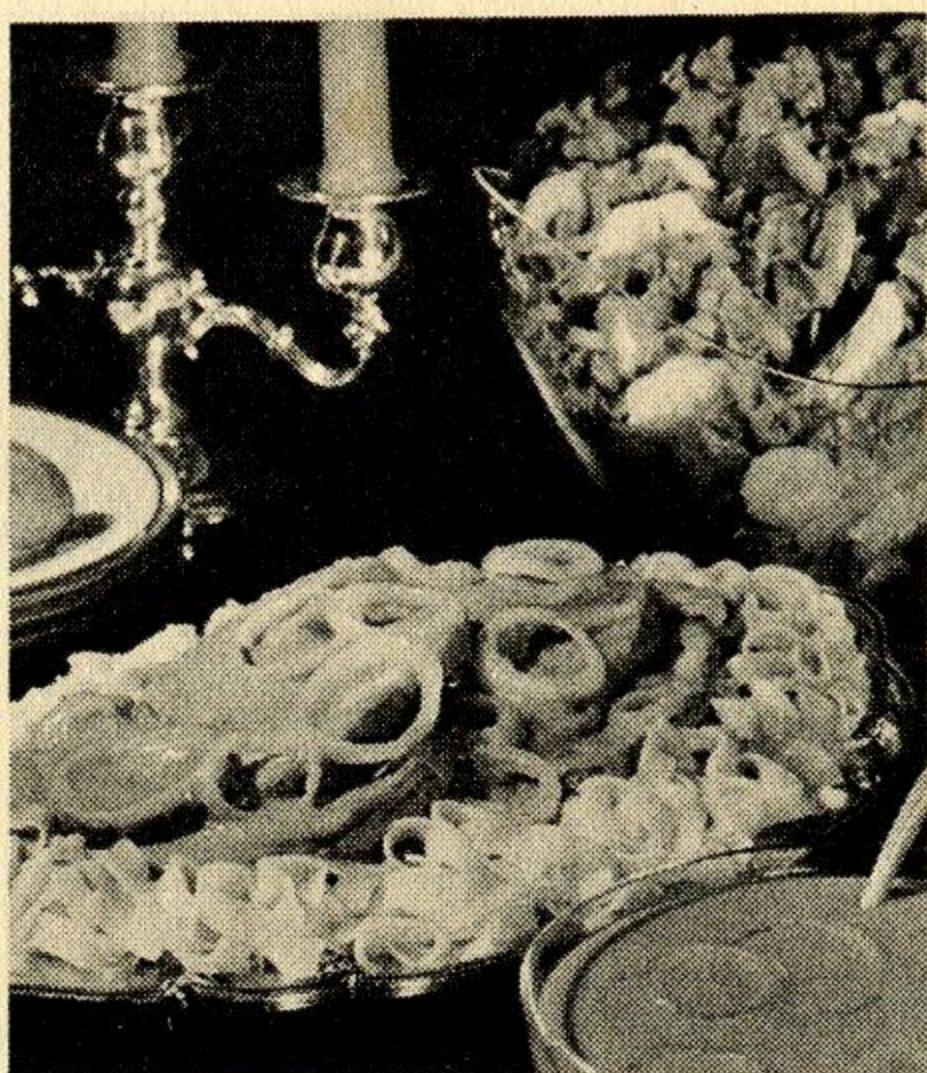
Combine potatoes with 1/2 cup salad dressing. Pipe potato mixture around edge of baking dishes with pastry tube; bake at 450°, 10 minutes or until lightly browned.

6 servings

PARMESAN APPETIZER LOG

- | | |
|--|------------------------------------|
| 1 8-oz. pkg. Philadelphia Brand Cream Cheese | 2 tablespoons chopped green pepper |
| 1/2 cup Kraft Grated Parmesan Cheese | 2 tablespoons chopped pimiento |
| 1/4 teaspoon garlic salt | Chopped parsley |

Combine softened cream cheese, Parmesan cheese and garlic salt, mixing until well blended. Add green pepper and pimiento; mix well. Chill. Form into log shape and roll in parsley.



SAUCY VEAL SCHNITZEL

1½ lbs. veal steak
½ cup Kraft French
Dressing
1½ cups water
1 cup sliced onion

Hot cooked noodles
1 tablespoon flour
¼ cup dairy sour cream

Cut meat into serving-size pieces. Brown lightly on both sides in ¼ cup dressing. Add 1 cup water and remaining dressing; top with onions. Cover and simmer 20 minutes or until meat is tender. Arrange meat on noodles on serving platter. Add combined flour and remaining water to sauce in pan, stirring until thickened. Stir in sour cream; serve over meat and noodles.

4 servings

RASPBERRY LEMON MOLD

1 3-¾-oz. pkg. instant lemon
pudding mix
1 cup Miracle Whip Salad Dressing
1 envelope unflavored gelatin
½ cup lemon juice

2 3-oz. pkgs. raspberry flavored
gelatin
1 cup boiling water
1½ cups cold water
1½ cups applesauce

Prepare pudding as directed on package; fold in salad dressing. Soften unflavored gelatin in lemon juice; stir over low heat until dissolved. Cool. Stir into salad dressing mixture; pour into 2-quart mold or 9 x 13-inch baking dish. Chill until firm.

Dissolve raspberry gelatin in boiling water; add cold water. Stir in applesauce; chill until slightly thickened. Pour over molded gelatin layer; chill until firm. Unmold.

10 to 12 servings

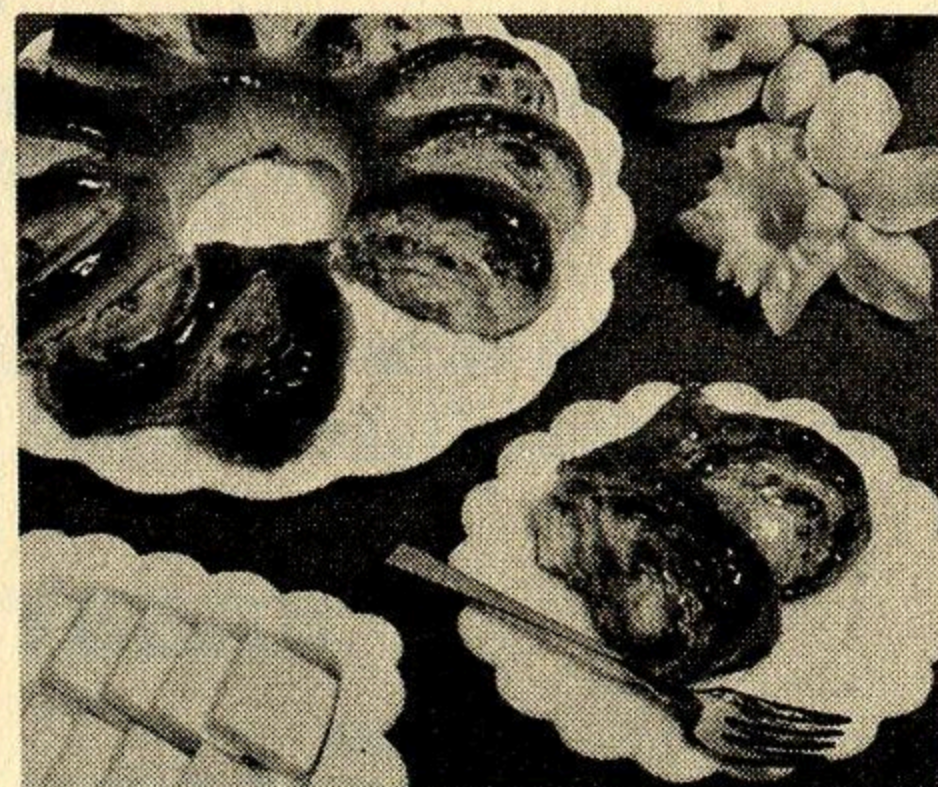
HONEY BRUNCH CAKE

2 3-oz. pkgs. Philadelphia
Brand Cream Cheese
½ cup sugar
2 tablespoons orange rind

⅓ cup chopped nuts
2 cups biscuit mix
Honey

Combine softened cream cheese and sugar, mixing until well blended; stir in orange rind and nuts.

Prepare biscuit mix according to directions for biscuit dough. Roll into oblong 12 x 18-inches; spread with cream cheese mixture. Roll up, starting at wide side. Place on baking sheet and form into ring. With scissors, cut ¾ of the way through ring at 1-inch intervals. Turn each section on its side. Bake at 450°, 15 minutes. Glaze with honey; bake 5 minutes longer or until golden brown. Glaze with additional honey, if desired.



TUNA-MAC RING

- | | |
|--|------------------------------|
| 1 7-oz. pkg. macaroni, cooked, drained | 1/2 cup chopped onion |
| 1 7-oz. can tuna, drained, flaked | 1/2 cup chopped green pepper |
| 1 10-oz. can cream of mushroom soup | 1/2 cup milk |
| 2 eggs, slightly beaten | 1/2 teaspoon salt |
| | 1/4 teaspoon pepper |

Combine all ingredients; spoon into greased 1 1/2-quart ring mold. Bake at 350°, 1 hour. To remove from pan, loosen around edge with knife and unmold onto serving platter. Serve with:

VELVEETA SAUCE

- | | |
|---|-----------------------------|
| 1/2 lb. Velveeta Pasteurized Process Cheese Spread, cubed | 1/2 cup milk |
| | 2 hard-cooked eggs, chopped |

Heat Velveeta with milk in a saucepan over low heat; stir until sauce is smooth. Add eggs; heat.

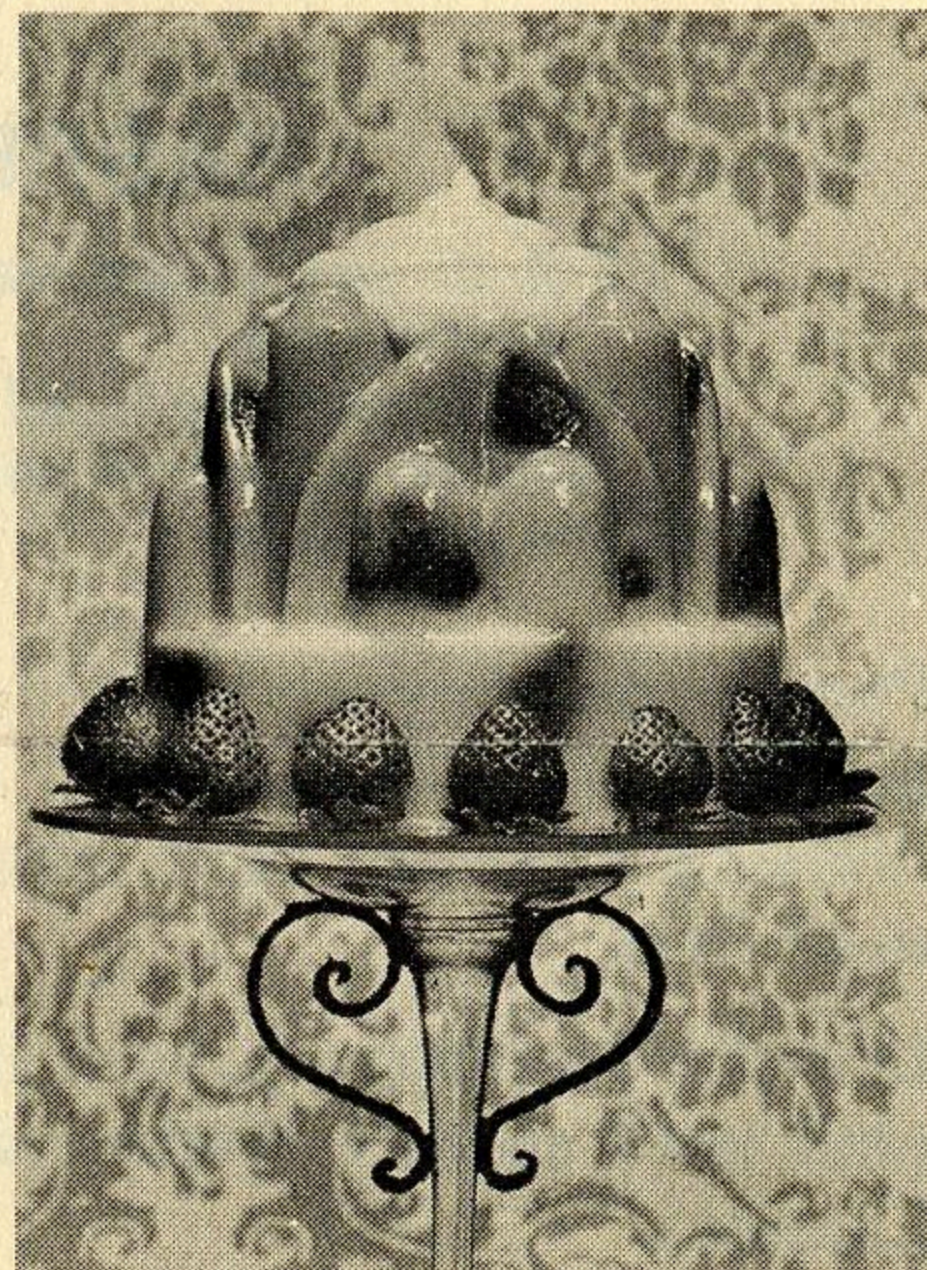
6 servings

STRAWBERRY VELVET

- | | |
|---|--|
| 1 3-oz. pkg. strawberry flavored gelatin | 1/2 cup Kraft Mayonnaise |
| 1 cup boiling water | 1/4 cup orange juice |
| 1 10-oz. pkg. frozen strawberries, thawed | 1 8-oz. Pkg. Philadelphia Brand Cream Cheese |

Dissolve strawberry gelatin in boiling water. Drain strawberries, measuring 1/2 cup syrup. Add syrup to gelatin. Gradually add mayonnaise and orange juice to softened cream cheese, mixing until well blended. Stir in gelatin; chill until slightly thickened. Fold in strawberries; pour into 1-quart mold. Chill until firm. Unmold; top with additional mayonnaise, if desired.

4 to 6 servings



NIPPY NIBBLERS

- | | |
|-----------------------------------|---|
| Thinly sliced onions, cut in half | Nippy Brand Whipped Pasteurized Cheese Spread |
| Sliced party rye bread, toasted | Poppy seeds |

Place onion slice on each slice of bread; cover with cheese spread. Sprinkle with poppy seeds. Bake at 400°, 5 minutes or until cheese spread is melted.

SASSY CINNAMON MUFFINS

- | | |
|---------------------------|------------------------|
| 1 1/2 cups flour | 1/2 teaspoon cinnamon |
| 1/4 cup granulated sugar | 1 egg, beaten |
| 1/4 cup brown sugar | 1/2 cup Kraft Oil |
| 2 teaspoons baking powder | 1/2 cup milk |
| 1/2 teaspoon salt | 1/2 cup chopped pecans |

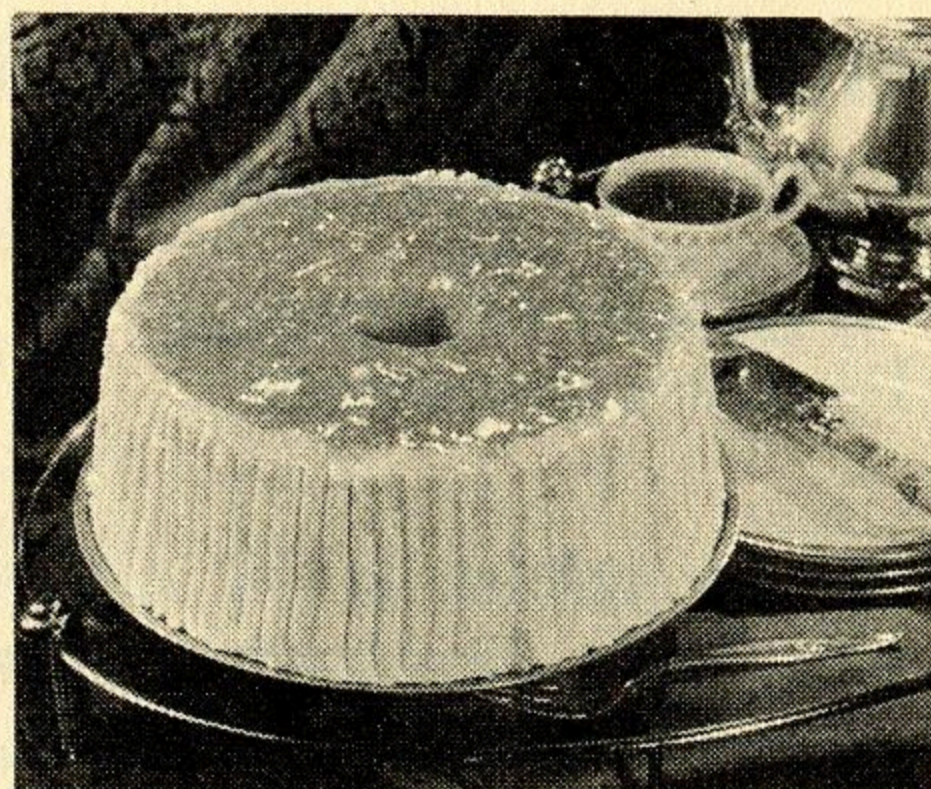
Sift dry ingredients together. Combine egg, oil and milk; add to dry ingredients. Stir just enough to moisten; fold in nuts. Fill greased muffin pans 2/3 full; bake at 400°, 20 to 25 minutes.

12 muffins

PARTY ORANGE CHIFFON CAKE

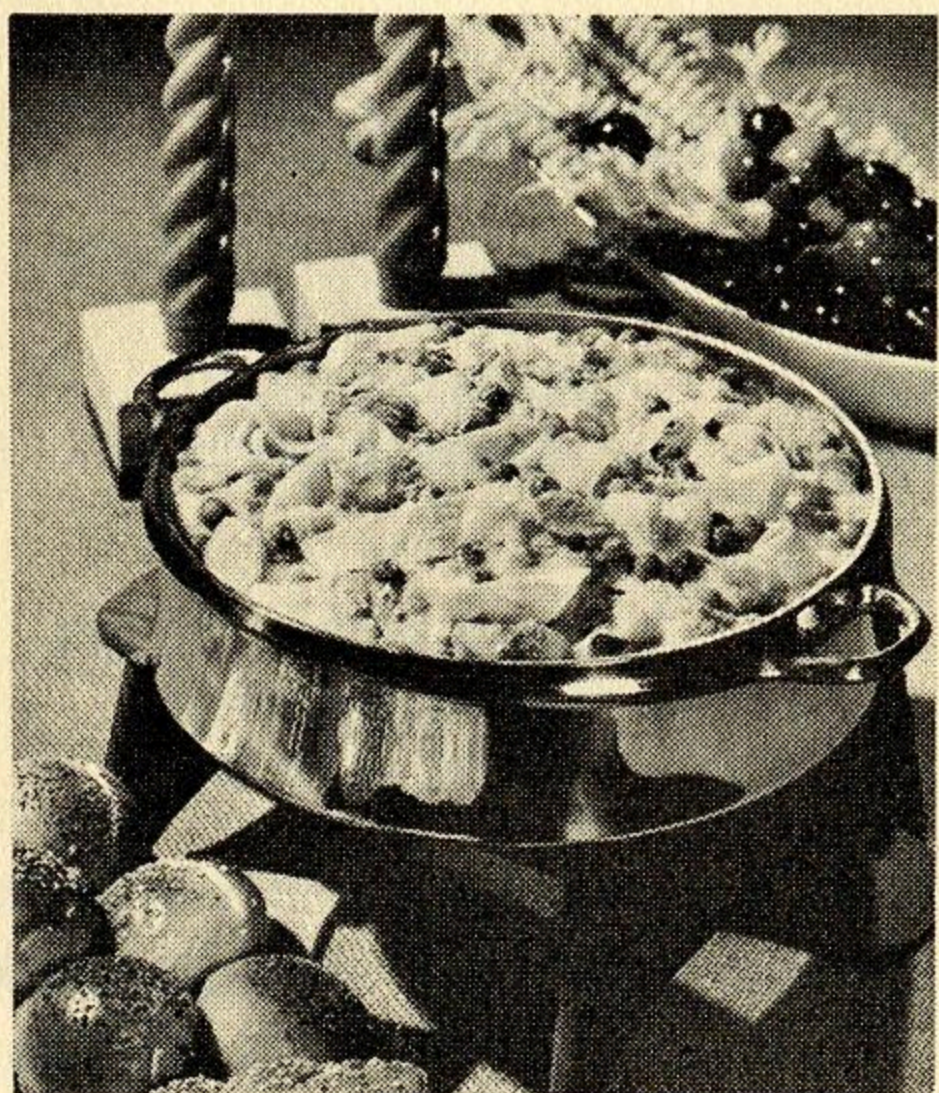
2¼ cups sifted cake flour
1½ cups sugar
1 tablespoon baking powder
1 teaspoon salt
½ cup Kraft Oil
6 eggs, separated

¾ cup orange juice
2 tablespoons grated orange rind
½ teaspoon cream of tartar
* * *
1 cup heavy cream, whipped
1 10-oz. jar Kraft Pure Orange Marmalade



Sift together flour, sugar, baking powder and salt. Add oil, egg yolks, orange juice and rind; mix well. Combine cream of tartar and egg whites; beat until stiff peaks form. Fold egg yolk mixture into egg whites, just until blended. Pour into an ungreased 10-inch tube pan. Bake at 325°, 1 hour and 10 minutes. Invert pan and cool.

Frost sides of cake with whipped cream. Heat marmalade; glaze top of cake.



BIG CATCH CASSEROLE

1 can condensed cream of celery soup
½ cup Miracle Whip Salad Dressing
¼ cup milk
¼ cup Kraft Grated Parmesan Cheese

1 10-oz. pkg. frozen peas, cooked
1 1-lb. can salmon, drained, flaked
4-ozs. (2 cups) noodles, cooked
1 tablespoon chopped onion

Combine soup, salad dressing, milk and cheese; blend well. Stir in peas, salmon, noodles and onion; mix lightly. Pour into 1½-quart casserole; bake at 350°, 25 minutes.

6 to 8 servings

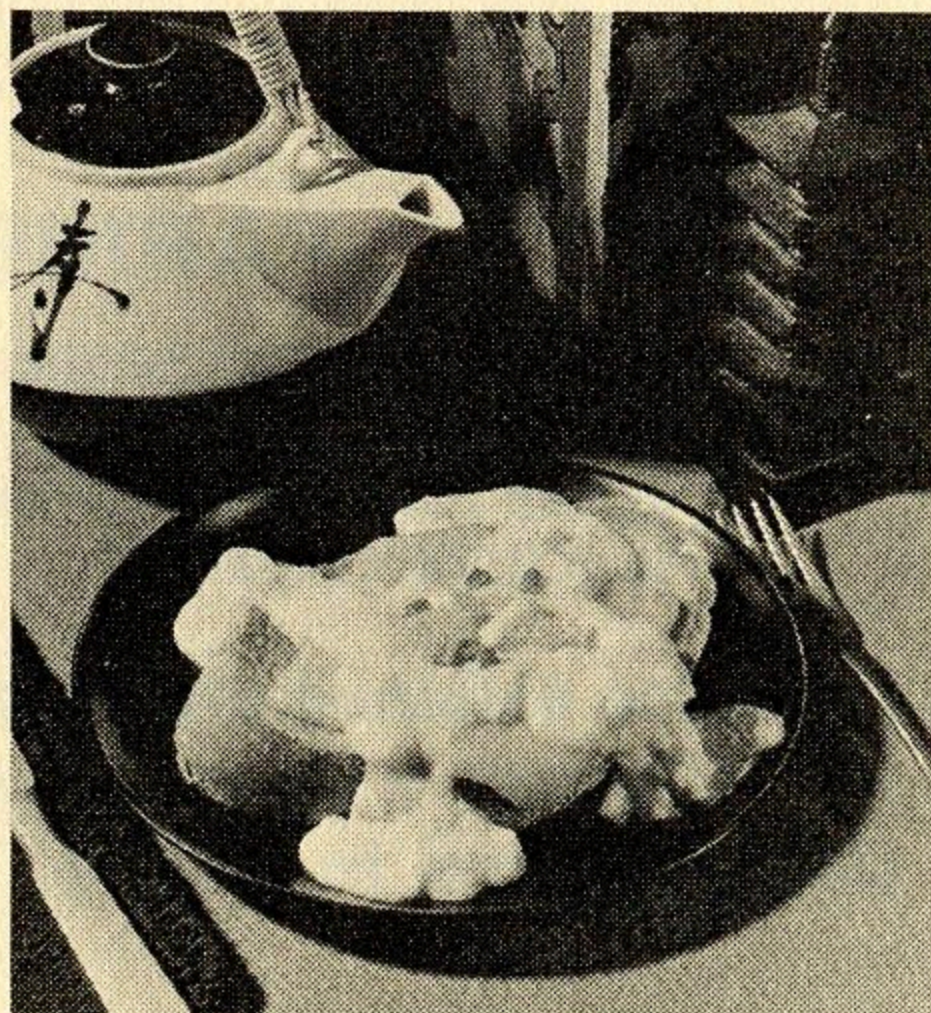
DYNASTY EGGS

2 cups medium white sauce
6 hard-cooked eggs, chopped
1 6½-oz. can water chestnuts, drained, sliced

8 slices French bread, toasted
1 8-oz. pkg. Kraft American Slices Pasteurized Process Cheese
Chopped green onions

Combine white sauce, eggs and water chestnuts; heat. Top toast with cheese; broil until cheese begins to melt. Cover cheese toast with creamed eggs and sprinkle with onion.

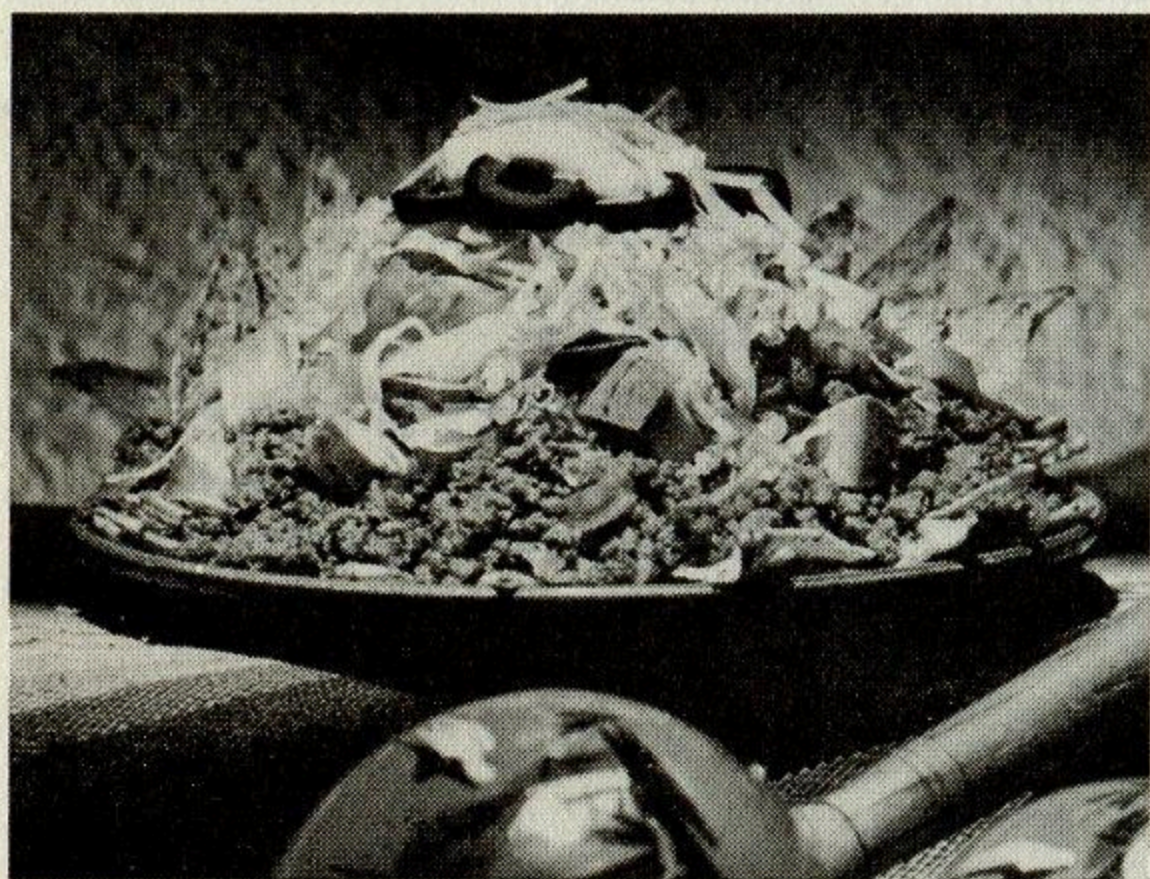
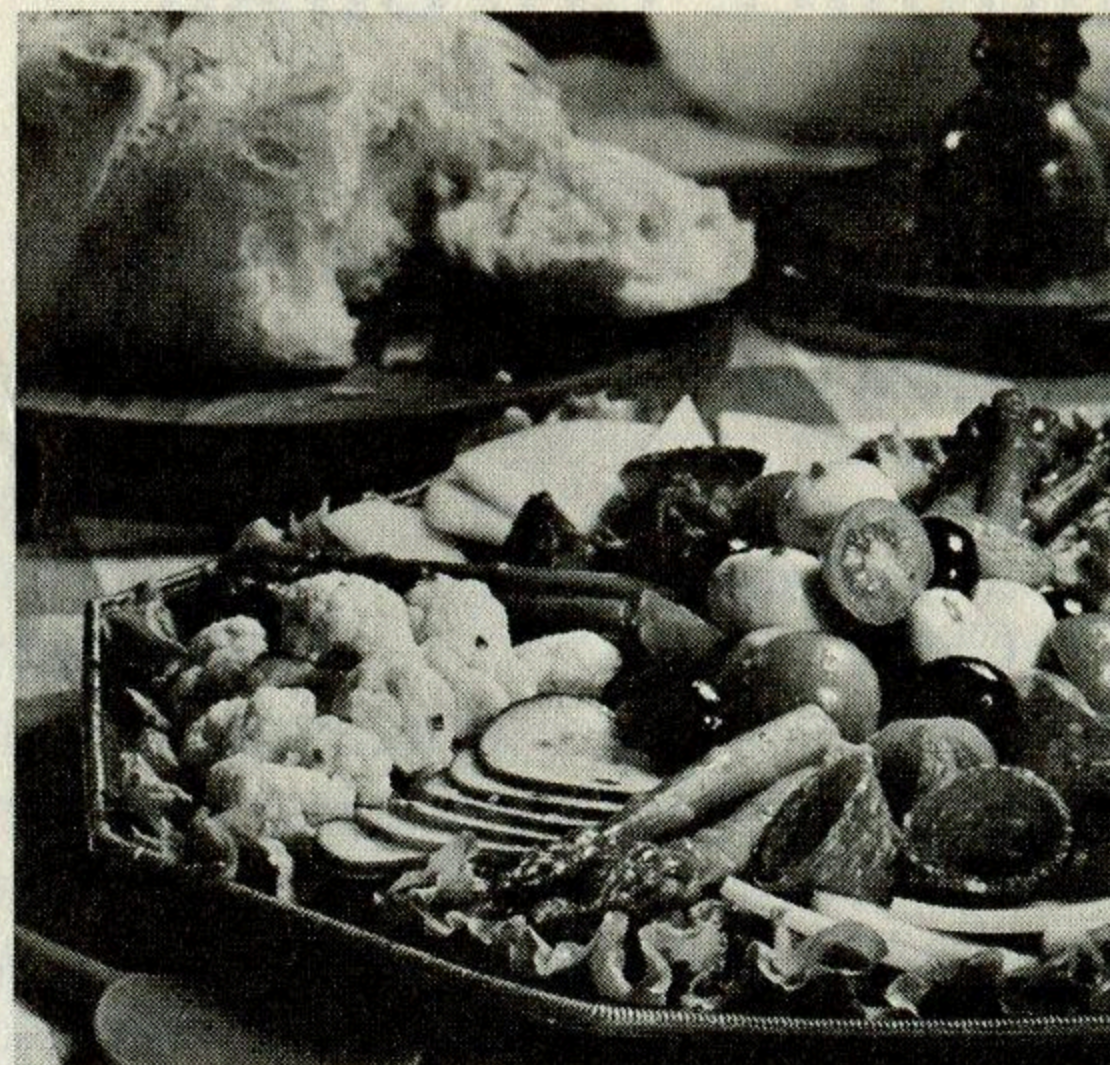
8 servings



ANTIPASTO GENOVESE

Asparagus spears	Mushroom caps
Cauliflowerets	Kraft Herb and Garlic French Dressing
Unpeeled cucumber, thinly sliced	Kraft Natural Provolone Cheese Slices, cut into triangles
Pitted ripe olives	Salami slices
Cherry tomato halves	Lettuce

Marinate asparagus, cauliflowerets, cucumber, olives, tomatoes and mushroom caps in dressing in refrigerator several hours; drain. Arrange marinated vegetables, cheese and salami on lettuce-lined platter. Serve as appetizer or main dish salad.



TACO SALAD

1½ lbs. ground beef	½ cup sliced radishes
¼ cup chopped onion	1 avocado, peeled, diced
Casino Brand French Dressing	1 cup (4 ozs.) shredded Cracker Barrel Brand Sharp Natural Cheddar Cheese
½ teaspoon salt	Pitted ripe olives, sliced
¼ teaspoon pepper	Dairy sour cream
½ head lettuce, finely shredded	1 6¼-oz. pkg. tortilla or corn chips
2 tomatoes, diced	

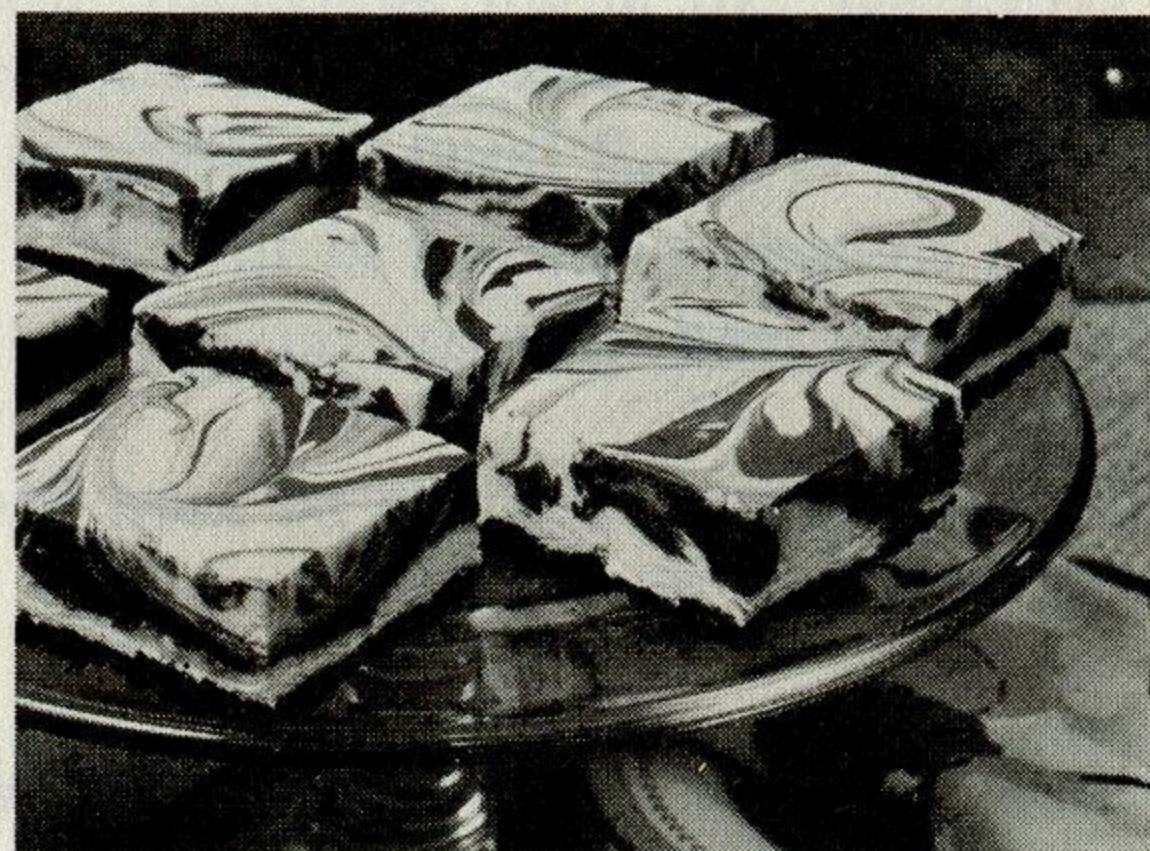
Brown meat; pour off drippings. Add onions, ¼ cup dressing and seasonings; cook over low heat 10 minutes. For salad, combine lettuce, tomatoes, radishes and enough dressing to moisten; toss lightly. Place remaining ingredients in individual serving bowls.

For each salad, serve meat mixture over tortilla chips. Top with lettuce mixture, avocado, cheese, olives and sour cream, as desired.

4 to 6 servings

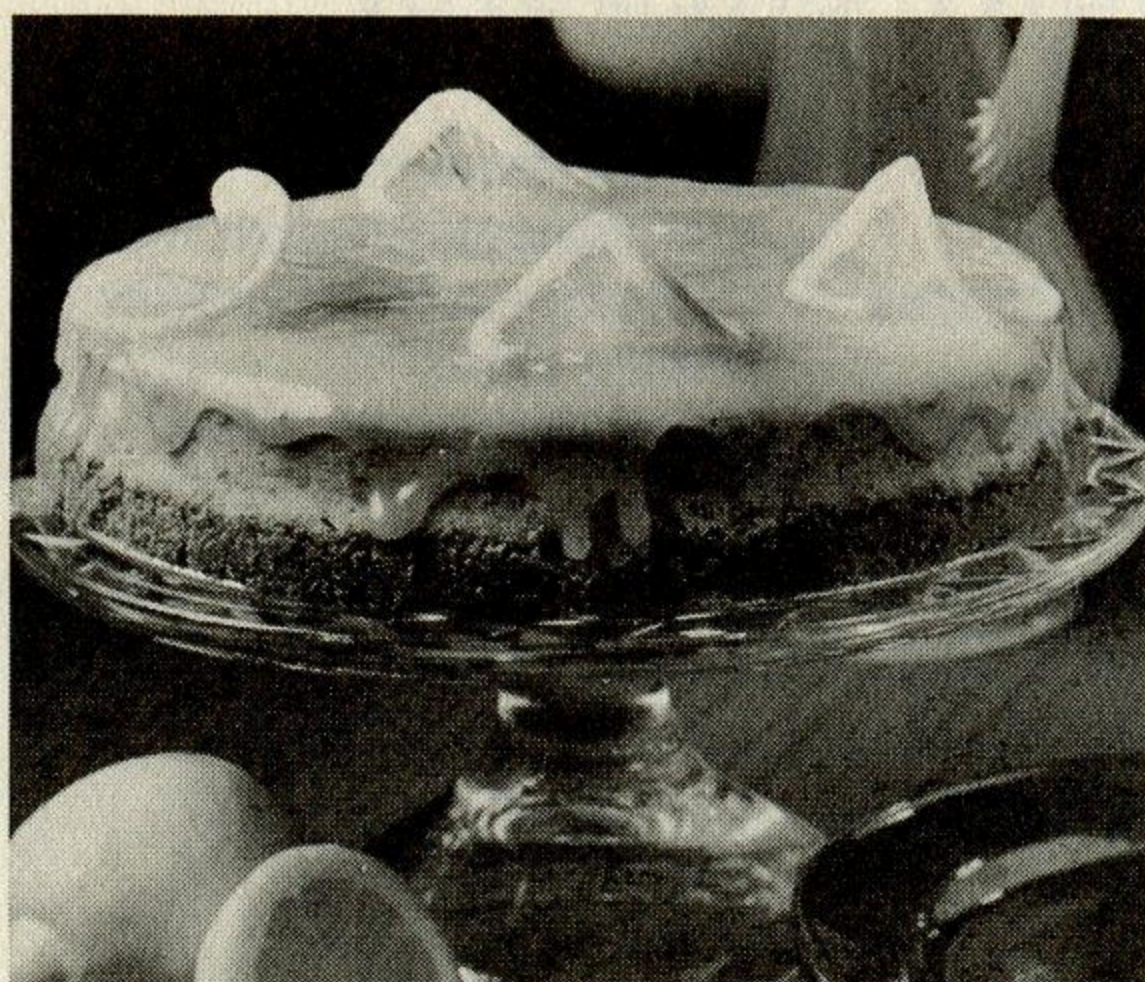
CHOCOLATE-ORANGE MARBLE DESSERT

1 cup chocolate wafer crumbs	½ cup sugar
¼ cup Parkay Margarine, melted	2 eggs, separated
* * * *	1 cup heavy cream, whipped
1 8-oz. pkg. Philadelphia Brand Cream Cheese	½ teaspoon grated orange rind
	⅓ cup semi-sweet chocolate bits, melted



Combine crumbs and margarine; press onto bottom of 9-inch square pan. Combine softened cream cheese, sugar and egg yolks; mix until smooth and well blended. Beat egg whites until soft peaks form. Fold egg whites and whipped cream into cream cheese mixture; divide in half. Fold orange rind into one half and chocolate into other half. Pour mixtures alternately over crumbs; marble with spatula. Freeze.

8 servings



SUN-SATIONAL CHEESE CAKE

1 cup graham cracker crumbs	2 tablespoons lemon juice
3 tablespoons sugar	1 tablespoon lemon rind
3 tablespoons Parkay Margarine, melted	½ teaspoon vanilla
* * * *	4 eggs (1 separated)
3 8-oz. pkgs. Philadelphia Brand Cream Cheese	¾ cup sugar
1 cup sugar	2 tablespoons cornstarch
3 tablespoons flour	½ cup water
	¼ cup lemon juice

Combine crumbs, sugar and margarine. Press onto bottom of 9-inch spring pan. Bake at 325°, 10 minutes.

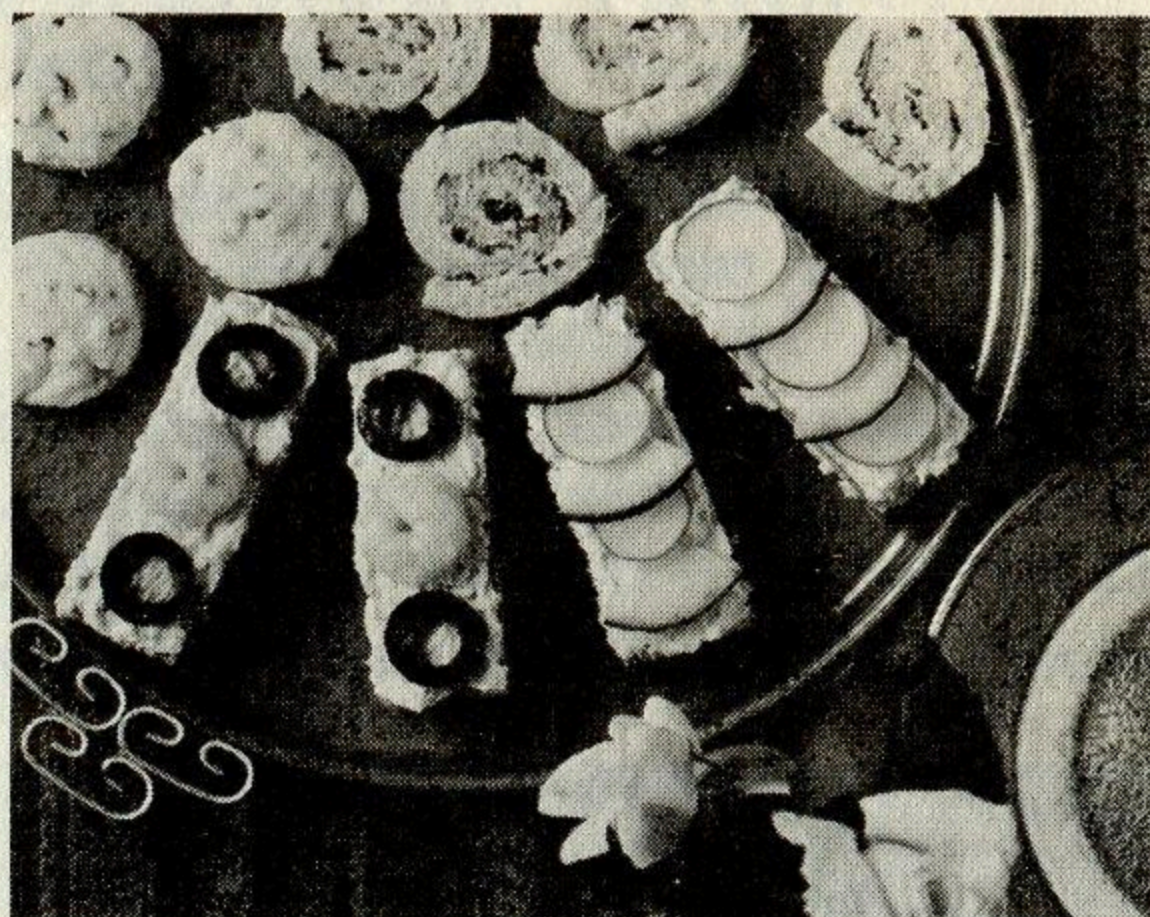
Combine softened cream cheese, sugar, flour, lemon juice, lemon rind and vanilla. Add 3 eggs, one at a time, mixing well after each addition. Beat in remaining egg white; reserve egg yolk for glaze. Pour mixture over crumbs; bake at 450°, 10 minutes. Reduce heat to 250°, continue baking 30 minutes. Loosen cake from rim of pan; cool before removing rim of pan.

Combine sugar and cornstarch; add water and lemon juice. Cook until clear and thickened, stirring occasionally. Add small amount to slightly beaten egg yolk; return mixture to pan and cook a few minutes longer. Cool slightly. Spoon over cheese cake; chill until firm. Garnish with lemon slices, if desired.

10 to 12 servings

APPEALING APPETIZER TRAY

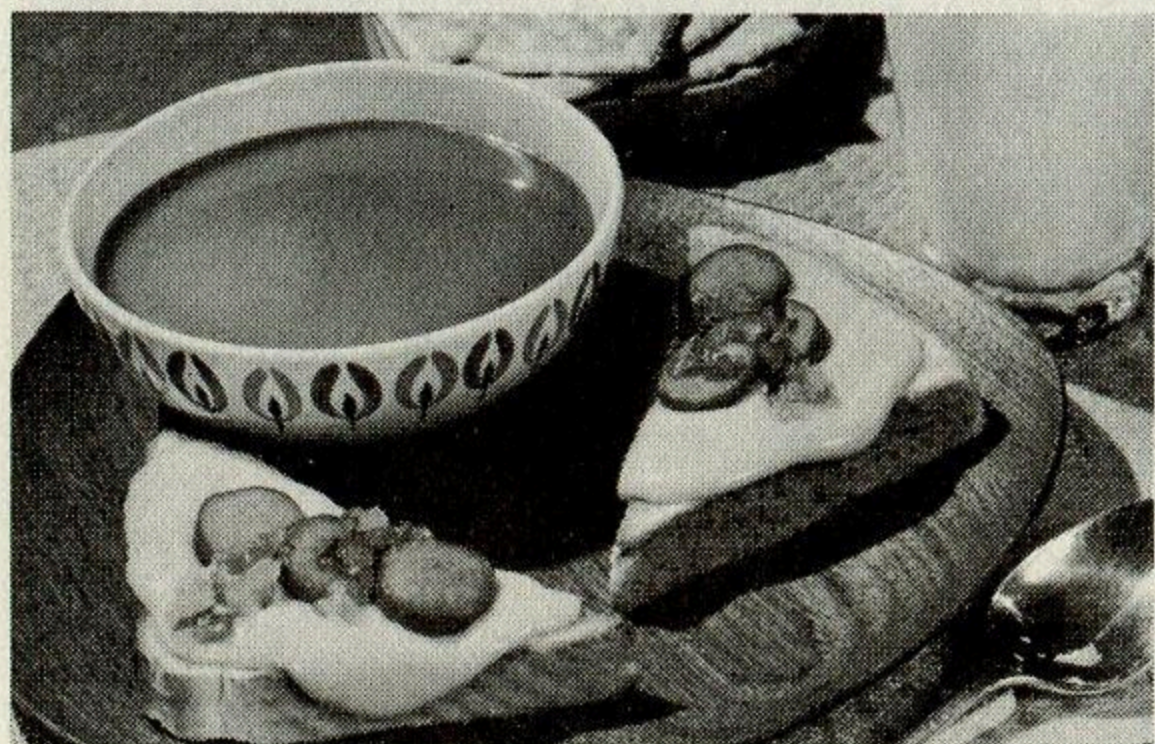
1 loaf unsliced sandwich bread	Cucumber slices, cut into quarters
Kraft Whipped Cream Cheese with Pimento	Pitted ripe olives, sliced
Chopped parsley	Small cooked shrimp
* * * *	* * * *
Sliced rye bread	Rye or white bread slices, cut into rounds
Kraft Whipped Cream Cheese with Onion	Kraft Whipped Cream Cheese with Chive
Radish slices	



For pinwheels, trim crust from loaf. Cut into thin lengthwise slices. Spread slices with whipped cream cheese; sprinkle with parsley. Roll up, starting at narrow end. Wrap tightly; chill. Cut into ½-inch slices.

For finger sandwiches, trim crust from bread; cut bread into strips. Spread each strip with whipped cream cheese. Stack 2 strips; garnish top with radishes and cucumbers or olives and shrimp.

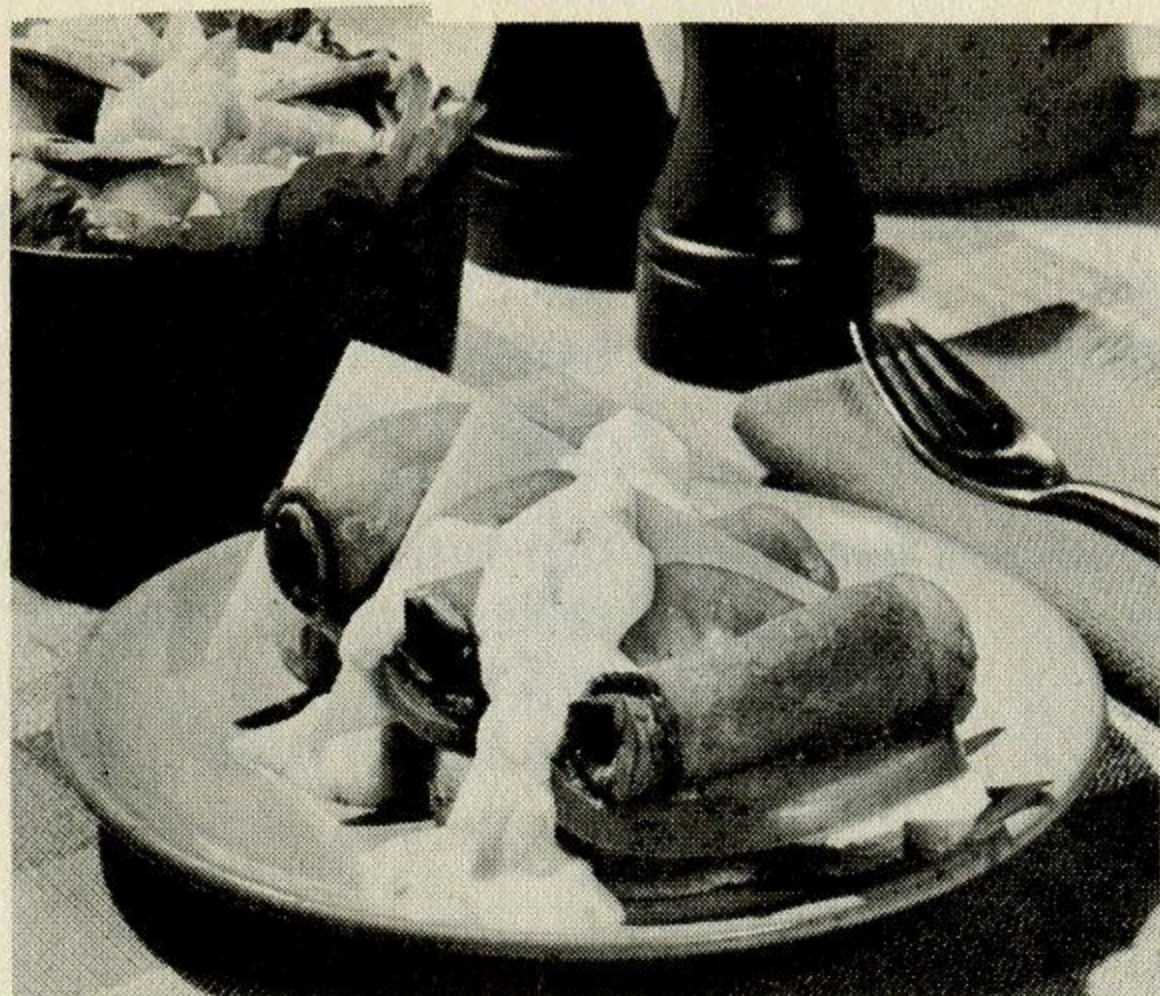
For rounds, toast bread on one side. Spread untoasted side with whipped cream cheese; broil until puffy.



QUICKY LUNCH TREAT

Sliced white bread	Frankfurters, cut into coins
Cheez Whiz Pasteurized	Pickle relish
Process Cheese Spread	

For each sandwich, spread slice of bread with Cheez Whiz. Top with frankfurter coins and relish. Broil until Cheez Whiz melts and frankfurters are heated.



CANTERBURY CHEDDAR SANDWICH

1 pkg. Kraft Sour Cream
Sauce Mix
2 tablespoons finely chopped
celery
1 teaspoon Kraft Prepared
Horseradish

4 slices Vienna bread
Kraft Natural Cheddar Cheese
Slices, cut into triangles
Tomato slices
Sliced roast beef, rolled

Prepare sauce mix as directed on package; stir in celery and horseradish. For each sandwich, cover slice of bread with slices of cheese, tomato and meat. Top with sauce.

4 sandwiches

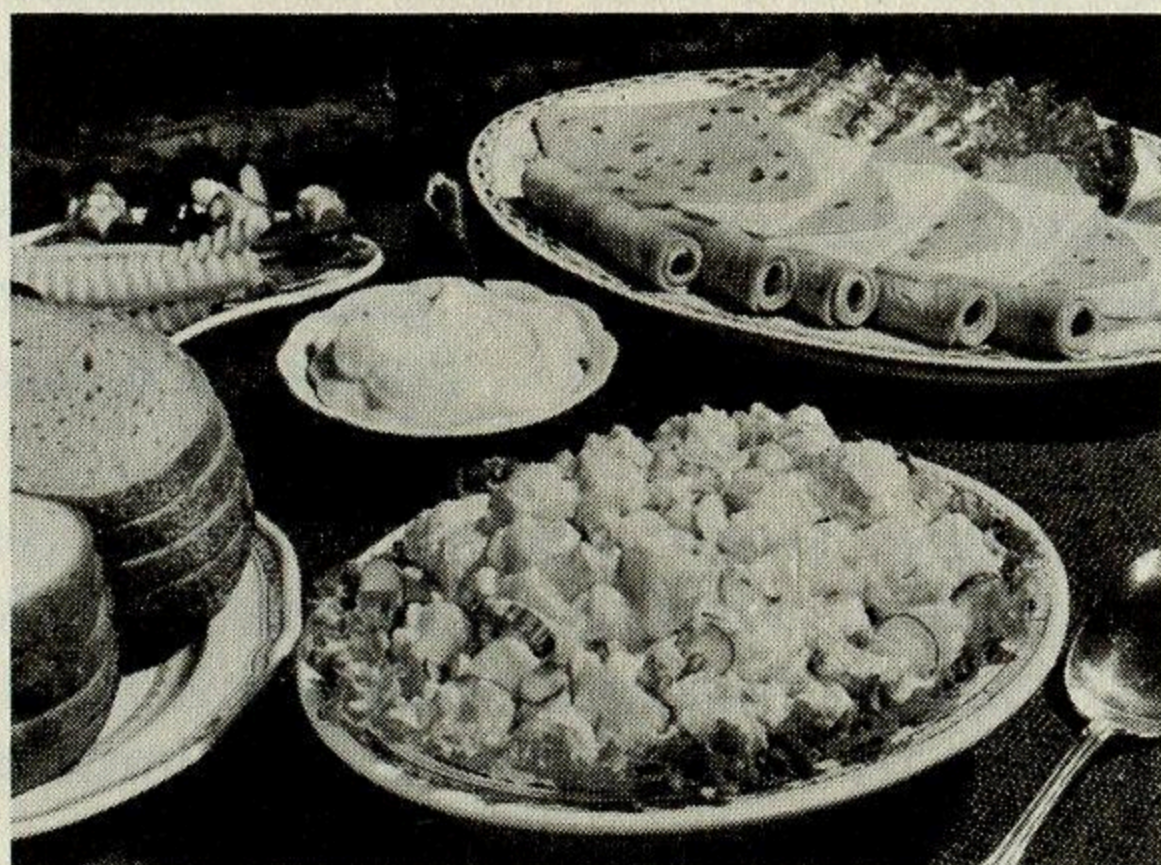
FAMILY REUNION POTATO SALAD

4 cups diced, cooked
potatoes
 $\frac{3}{4}$ cup sliced celery
3 hard-cooked eggs,
chopped
 $\frac{1}{3}$ cup sliced radishes
 $\frac{1}{4}$ cup sliced green onions

1 teaspoon salt
Dash of pepper
 $\frac{2}{3}$ cup Miracle Whip Salad
Dressing
1 teaspoon Kraft Prepared
Mustard
Lettuce

Combine potatoes, celery, eggs, radishes, onions and seasonings. Add combined salad dressing and mustard; mix lightly. Chill. Serve in lettuce-lined bowl. Garnish with radish roses, if desired.

6 to 8 servings



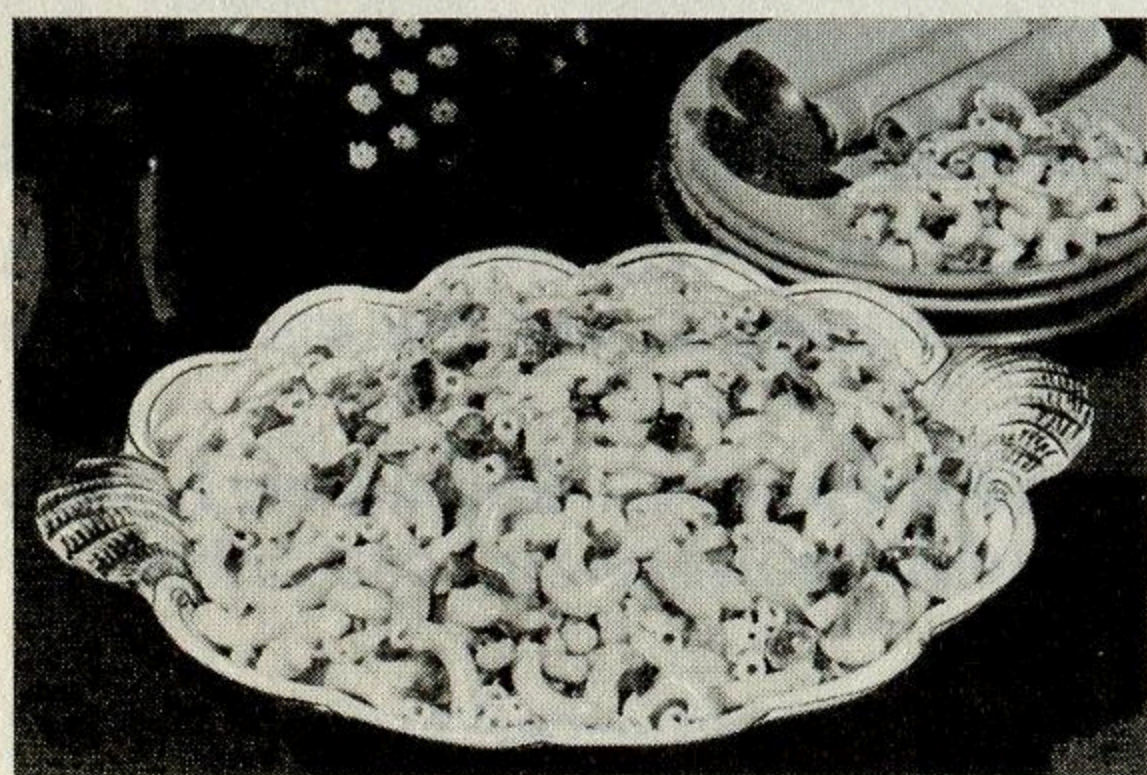
FAMILY REUNION POTATO SALAD (24 servings)

4 quarts diced cooked potatoes
3 cups sliced celery
8 hard-cooked eggs, chopped
 $1\frac{1}{2}$ cups sliced radishes
1 cup sliced green onion

$4\frac{1}{2}$ teaspoons salt
 $\frac{1}{4}$ teaspoon pepper
2 cups Miracle Whip Salad Dressing
1 tablespoon Kraft Prepared Mustard
Lettuce

Combine potatoes, celery, eggs, radishes, onions and seasonings. Add combined salad, dressing and mustard; mix lightly. Chill. Serve in lettuce-lined bowl. Garnish with radish roses, if desired. 24 $\frac{3}{4}$ cup servings.

Note: 2 lbs. potatoes will yield approximately 1 quart cooked diced potatoes.



SARASOTA MACARONI SPECIAL

1 7-oz. pkg. macaroni,
cooked, drained
1 8-oz. jar Cheez Whiz
Pasteurized Process
Cheese Spread

8 slices crisply cooked
bacon, crumbled
 $\frac{1}{4}$ cup chopped green pepper
1 tablespoon chopped onion

Combine hot macaroni and Cheez Whiz; mix well. Add remaining ingredients; mix well. Heat.

4 to 6 servings

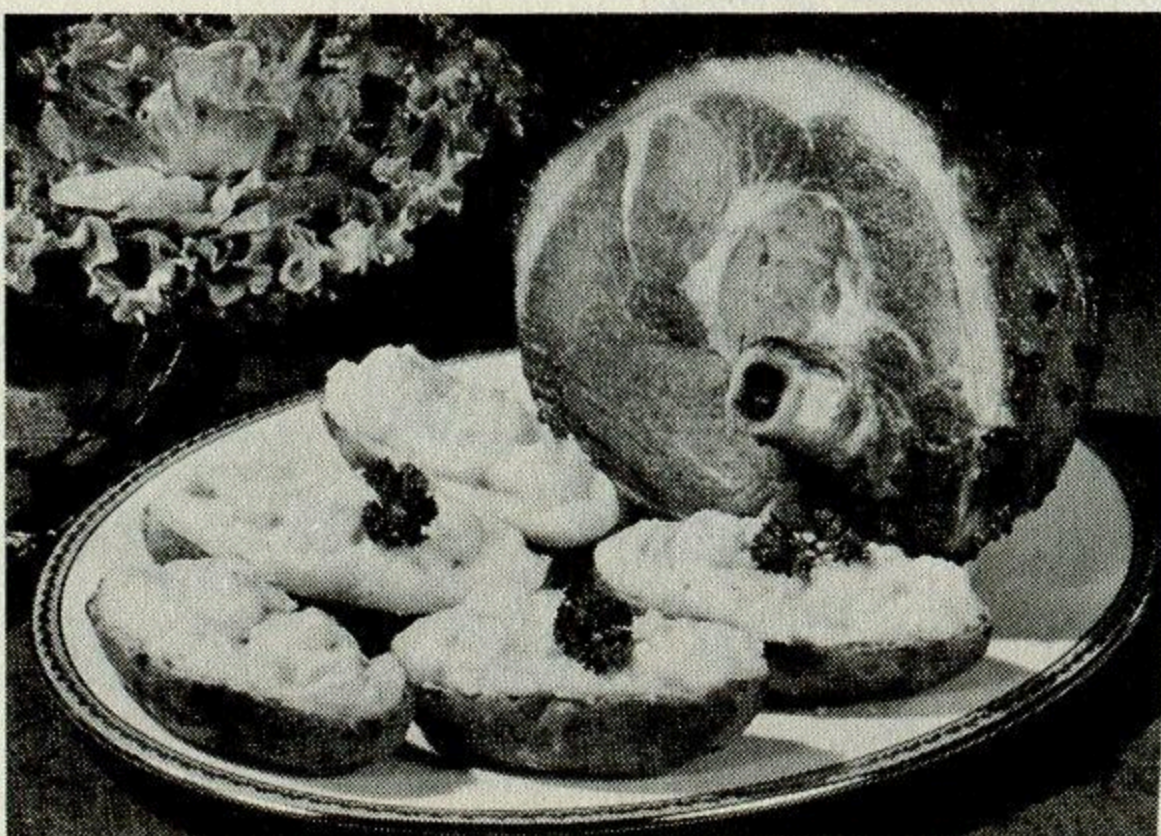
Variation: For cold salad, chill.

DOUBLE TREAT BAKED POTATOES

Baked potatoes
Parkay Margarine
Milk

Old English Sharp Pasteurized Process
Cheese Spread
Salt and pepper

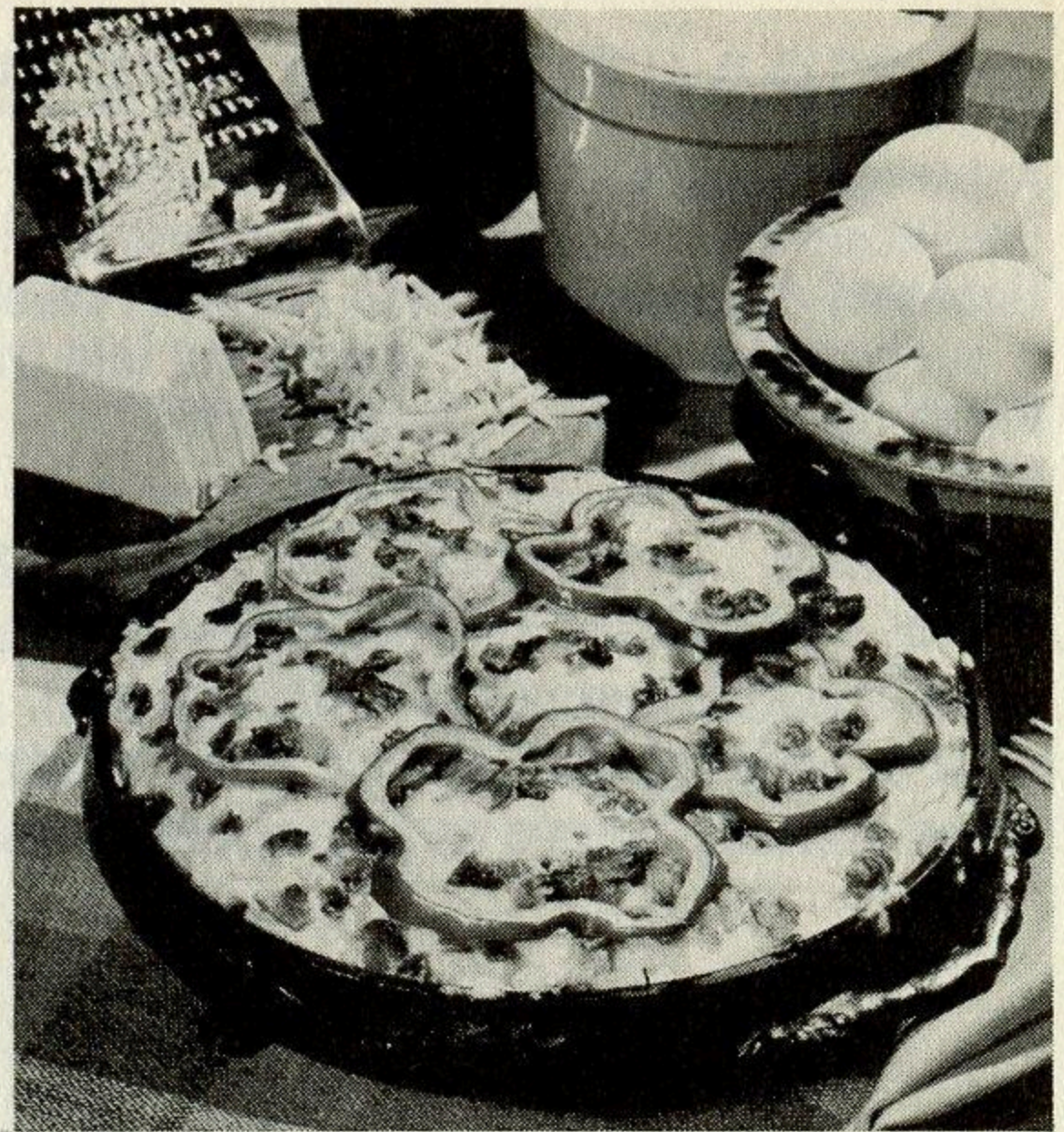
Slice top from baked potatoes; scoop out inside. For each serving, combine 1 tablespoon margarine, 1 tablespoon milk, 2 tablespoons cheese spread and potato; mix well. Season to taste; fill shells. Bake at 375°, 20 minutes or until lightly browned.



DOUBLE CHEDDAR CORN BREAD

1 cup yellow corn meal	1 cup milk
1 cup flour	¼ cup Parkay Margarine,
3 teaspoons baking powder	melted
1 teaspoon salt	1 egg, beaten
2 cups (8 ozs.) shredded	½ teaspoon dry mustard
Cracker Barrel Brand	4 slices crisply cooked bacon,
Sharp Natural Cheddar	crumbled
Cheese	1 green pepper, cut into rings

Sift together dry ingredients. Stir in 1 cup cheese. Combine milk, margarine and egg; add to dry ingredients, mixing until blended. Pour into greased 9-inch layer pan. Top with remaining cheese mixed with mustard. Sprinkle with bacon; top with green pepper rings. Bake at 425°, 25 minutes.



Pillsbury Bake-Off Winners HOT BUTTERED RUM CRESCENTS

½ cup firmly packed brown sugar
¼ cup chopped nuts
½ teaspoon rum flavoring
2 cans (8 ozs. each) Pillsbury
Refrigerated Quick Crescent
Dinner Rolls
¼ cup butter or Parkay
Margarine, melted

TOPPING

¼ cup butter or Parkay
Margarine
½ cup firmly packed brown sugar
2 teaspoons flour
1 tablespoon milk
½ teaspoon rum flavoring

GLAZE

½ cup sifted powdered sugar
2 to 3 teaspoons milk
¼ teaspoon rum flavoring

OVEN 375°

16 ROLLS

Prepare Topping. Spoon about 2 teaspoons of Topping into 16 deep ungreased muffin cups. Combine brown sugar, nuts and flavoring; set aside. Separate crescent dough into 16 triangles. Use half the melted butter to brush triangles; sprinkle each with about 1 tablespoon sugar mixture. Roll up; start at shortest side of triangle and roll to opposite point. Cut rolls in half crosswise; place, cut side down, in prepared muffin cups. Brush tips with remaining butter. (Place pan on foil or cookie sheet during baking to guard against spillovers.) Bake at 375° for 15 to 20 minutes until golden brown. Immediately invert pan to remove rolls. If desired, drizzle top of rolls with Glaze. Serve warm or cool.

TOPPING: In small saucepan, combine Topping ingredients. Cook over medium heat until mixture comes to a rolling boil.

GLAZE: In small bowl, combine all ingredients; blend until smooth.

TIPS: Reheat, wrapped in foil, at 375° for 8 to 10 minutes until warm.

To make ahead, prepare, cover and refrigerate up to 2 hours before baking. Bake as directed.

One tablespoon rum can be used for rum flavoring in brown sugar-nut mixture. Omit rum flavoring in Topping.

CRESCENT APPLE SNACKS

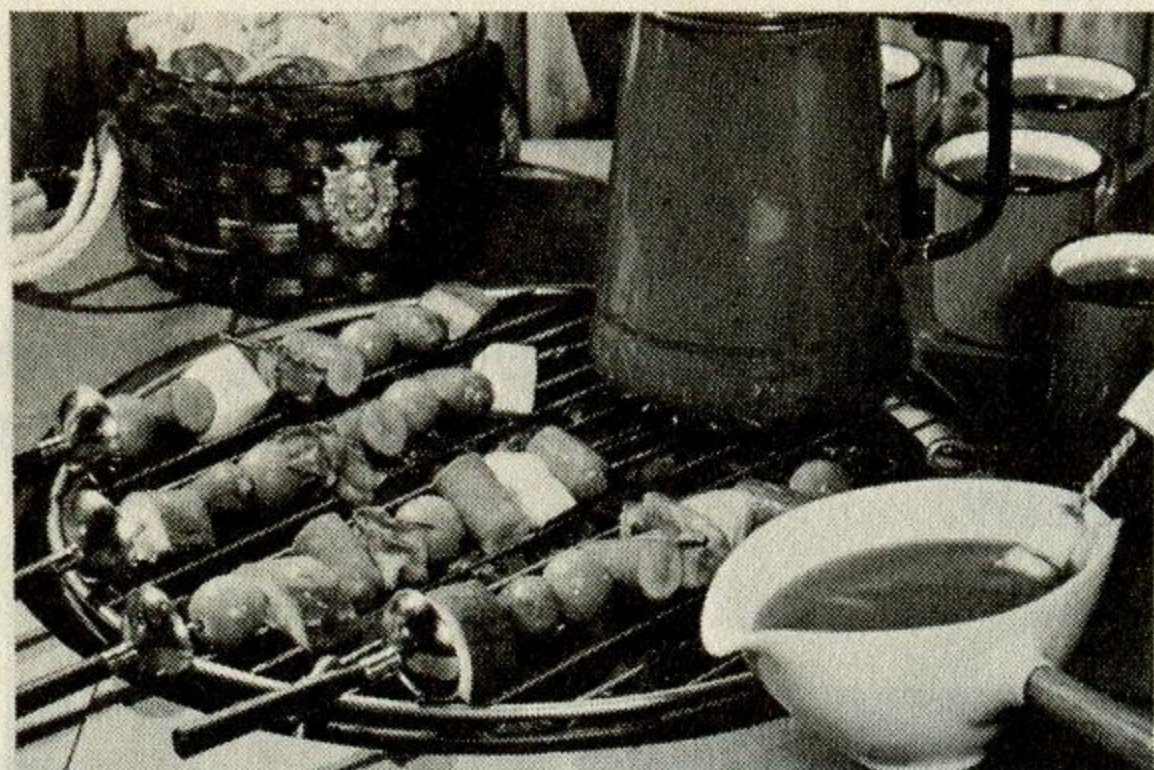
½ cup sugar
½ teaspoon cinnamon
1 large apple, peeled and cored

1 can (8 ozs.) Pillsbury Refrigerated
Quick Crescent Dinner Rolls
Kraft Oil

HEAT OIL TO 360°

16 SERVINGS

Combine sugar and cinnamon. Slice apple into 16 pieces. Separate Crescent Dough into 8 triangles; cut in half. Place 1 apple slice on each triangle. Roll up; start at shortest side of triangle and roll to opposite point, completely covering apple, sealing all edges well. In electric fry pan or large sauce pan, fry in 2 to 3 inches hot Kraft Oil (360°) about 2 to 3 minutes until deep golden brown. Drain on paper towel. While still warm, roll in cinnamon-sugar mixture.



CAVALIER KABOBS

Frankfurters, cut into thirds
Partially cooked bacon slices
Cherry tomatoes

Zucchini chunks
Catalina Brand French
Dressing

Arrange meat and vegetables on skewers. Broil or grill, brushing frequently with dressing.

AROUND THE CLOCK SPECIAL

Sliced white bread
Kraft Natural Brick Cheese Slices,
cut in half

Tomato slices
Crisply cooked bacon slices
Soft Parkay Margarine

For each sandwich, top slice of bread with cheese, tomato, bacon and second slice of cheese. Cover with second slice of bread. Spread bread with margarine; grill on both sides until lightly browned.



HOMESTEADER'S CASSEROLE

1 9-oz. pkg. frozen cut green
beans, cooked
½ cup pearl onions, cooked
1 tablespoon chopped pimiento
3 cups hot mashed potatoes

1 lb. pork sausage links,
cooked, drained
½ lb. Velveeta Pasteurized
Process Cheese
Spread, sliced

Combine green beans, onions and pimiento. In a 2-quart casserole, layer half the potatoes, sausage and Velveeta. Top with remaining potatoes, combined vegetables, remaining sausage and Velveeta. Cover; bake at 350°, 30 minutes.

4 to 6 servings

MALLOW FRUIT DIP

2 cups (7-oz. jar) Kraft Marshmallow
Creme
1 8-oz. pkg. Philadelphia Brand
Cream Cheese

1 tablespoon grated
orange rind
Dash of ginger

Gradually add marshmallow creme to softened cream cheese, mixing until well blended. Add orange rind and ginger; whip until fluffy. Serve with fresh fruit such as plum slices, assorted melon balls, cherries, apple wedges, banana chunks and grapes as dippers.

2 cups



SNOW-TOPPED GINGERBREAD

1 pkg. gingerbread mix
Kraft Pure Orange Marmalade

Kraft Whipped Cream Cheese

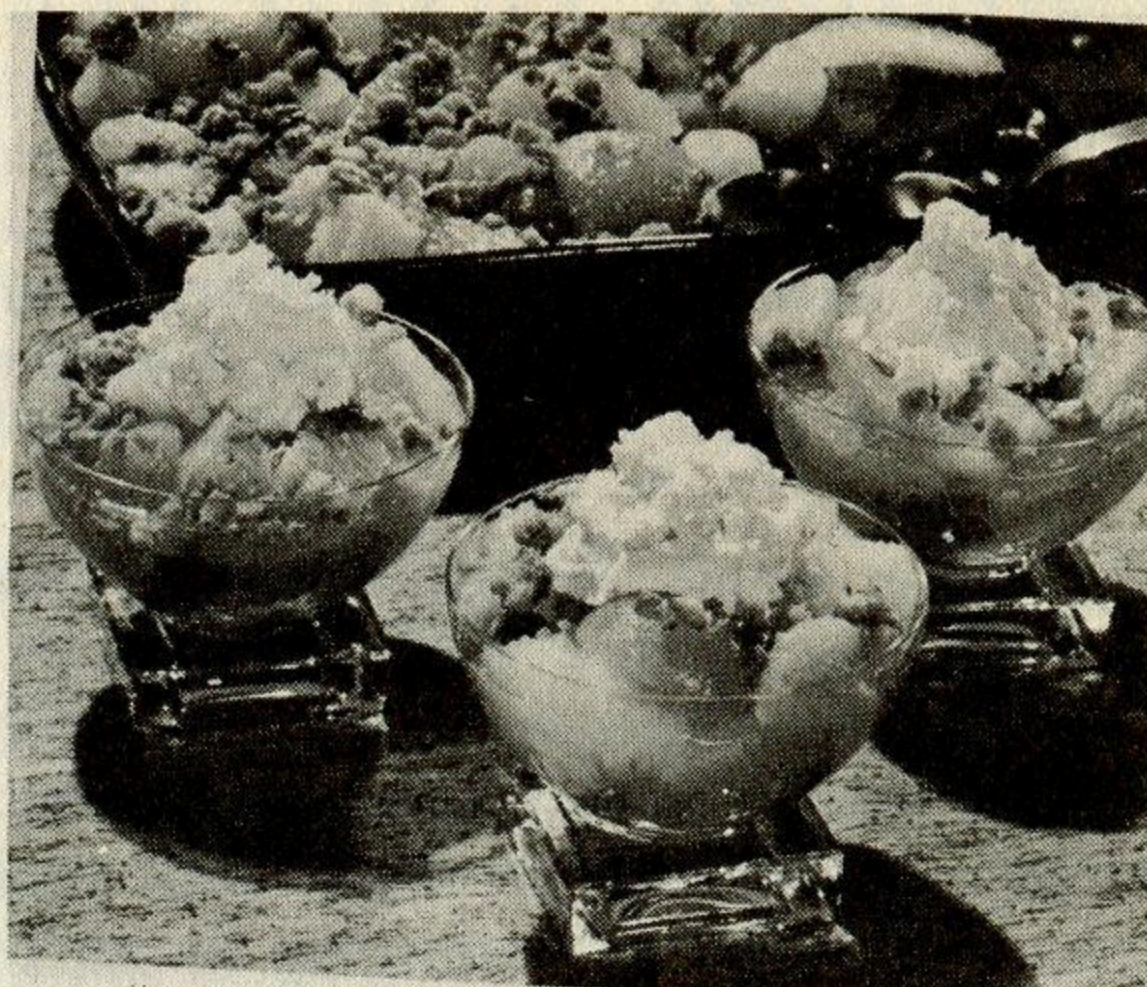
Prepare gingerbread as directed on package. After baking, glaze with marmalade. Top each serving with whipped cream cheese.

SNOW-CAPPED CRISP

1 1-lb. jar Fresh-Chilled™ Fruit Salad from Kraft, drained
2 cups (1-lb. can) apricot halves, drained
¼ teaspoon nutmeg
½ cup flour
½ cup brown sugar, packed
¼ teaspoon salt
¼ cup Parkay Margarine
½ cup chopped walnuts
Kraft Whipped Cream Cheese

Combine fruit salad, apricots and nutmeg in 10 x 6-inch baking dish. Blend flour, sugar and salt; cut in margarine until mixture resembles coarse crumbs. Stir in nuts; sprinkle over fruit. Bake at 400°, 15 minutes. Serve warm topped with whipped cream cheese.

8 servings



SWISS CHICKEN SPECIAL

1¼ cups diced cooked chicken
⅓ cup sliced ripe olives
¼ cup chopped almonds
¼ cup Miracle Whip Salad Dressing
2 tablespoons chopped onion
8 slices rye bread
Lettuce
Kraft Natural Swiss Cheese Slices, cut in half

Combine chicken, olives, nuts, salad dressing and onion. For each sandwich, cover slice of bread with lettuce. Top with chicken salad, cheese and second slice of bread.

4 sandwiches

CANADIAN CHEDDAR SANDWICH

3 English muffins, split, toasted
Parkay Margarine
Canadian bacon slices, heated
Kraft Natural Cheddar Cheese Slices, cut in half
12 spiced apple rings

Spread muffins with margarine; top each with bacon and cheese slice. Broil until cheese melts. Top with spiced apple rings.

6 sandwiches

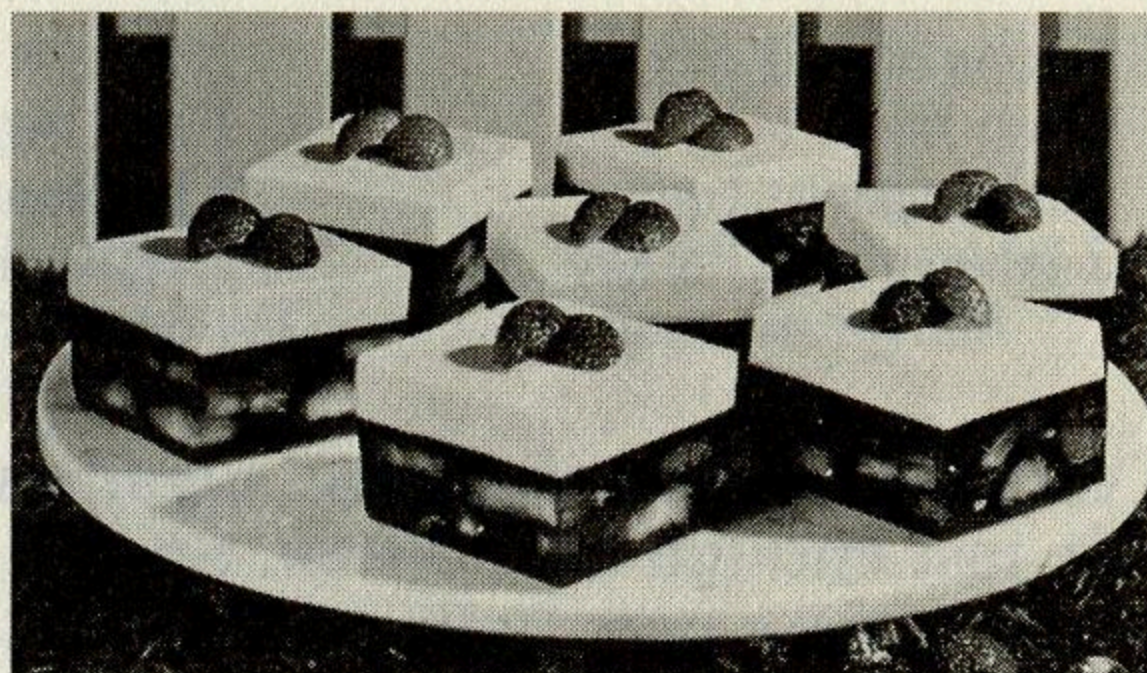
STRAWBERRIES 'N CREAM SALAD

2 3-oz. pkgs. strawberry flavored gelatin
2 cups boiling water
1½ cups cold water
2 cups sliced strawberries
⅓ cup slivered almonds, toasted
1 envelope unflavored gelatin
1 cup cold water
⅔ cup Miracle Whip Salad Dressing
1 3-oz. pkg. Philadelphia Brand Cream Cheese
¼ teaspoon almond extract

* * * *

Dissolve strawberry gelatin in boiling water; add cold water. Chill until slightly thickened; fold in strawberries and nuts. Pour into 8-inch square pan; chill until almost firm. Soften gelatin in water; stir over low heat until dissolved. Gradually add salad dressing to softened cream cheese, mixing until well blended. Gradually stir in gelatin and almond extract. Pour over molded strawberry layer; chill until firm. Cut into squares.

9 servings.

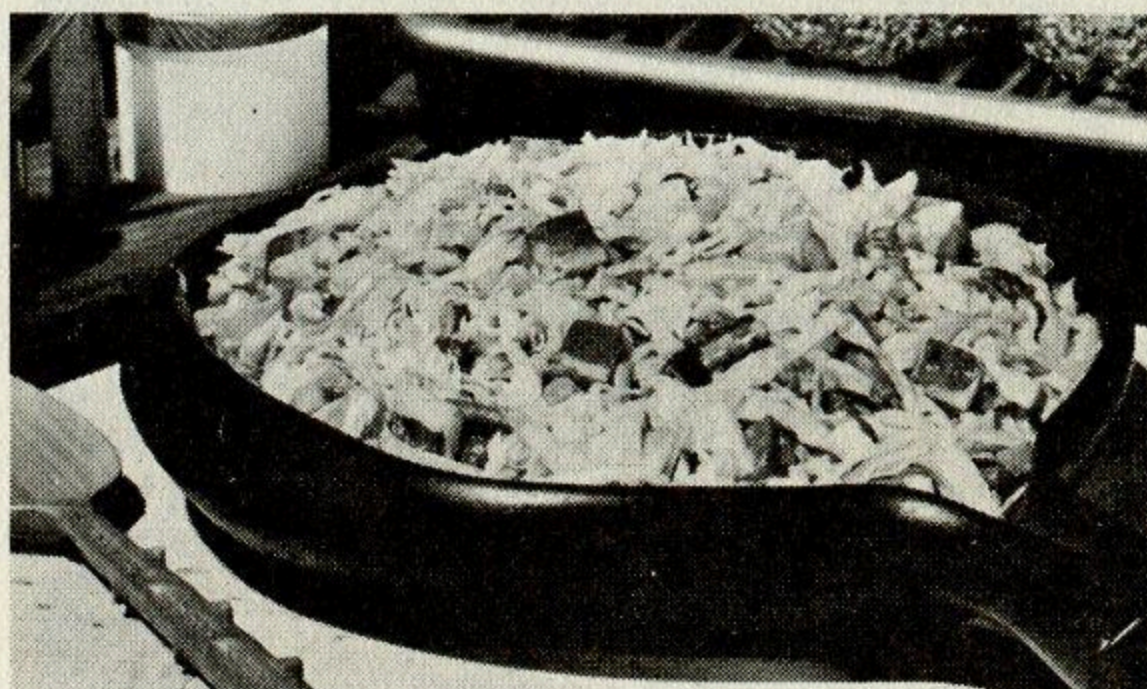


GARDEN MEDLEY SALAD

4 cups shredded head lettuce
1 10-oz. pkg. frozen mixed vegetables, cooked, drained
1 cup diced tomatoes
Kraft Thousand Island Dressing

Combine chilled vegetables and enough dressing to moisten; toss lightly.

6 to 8 servings

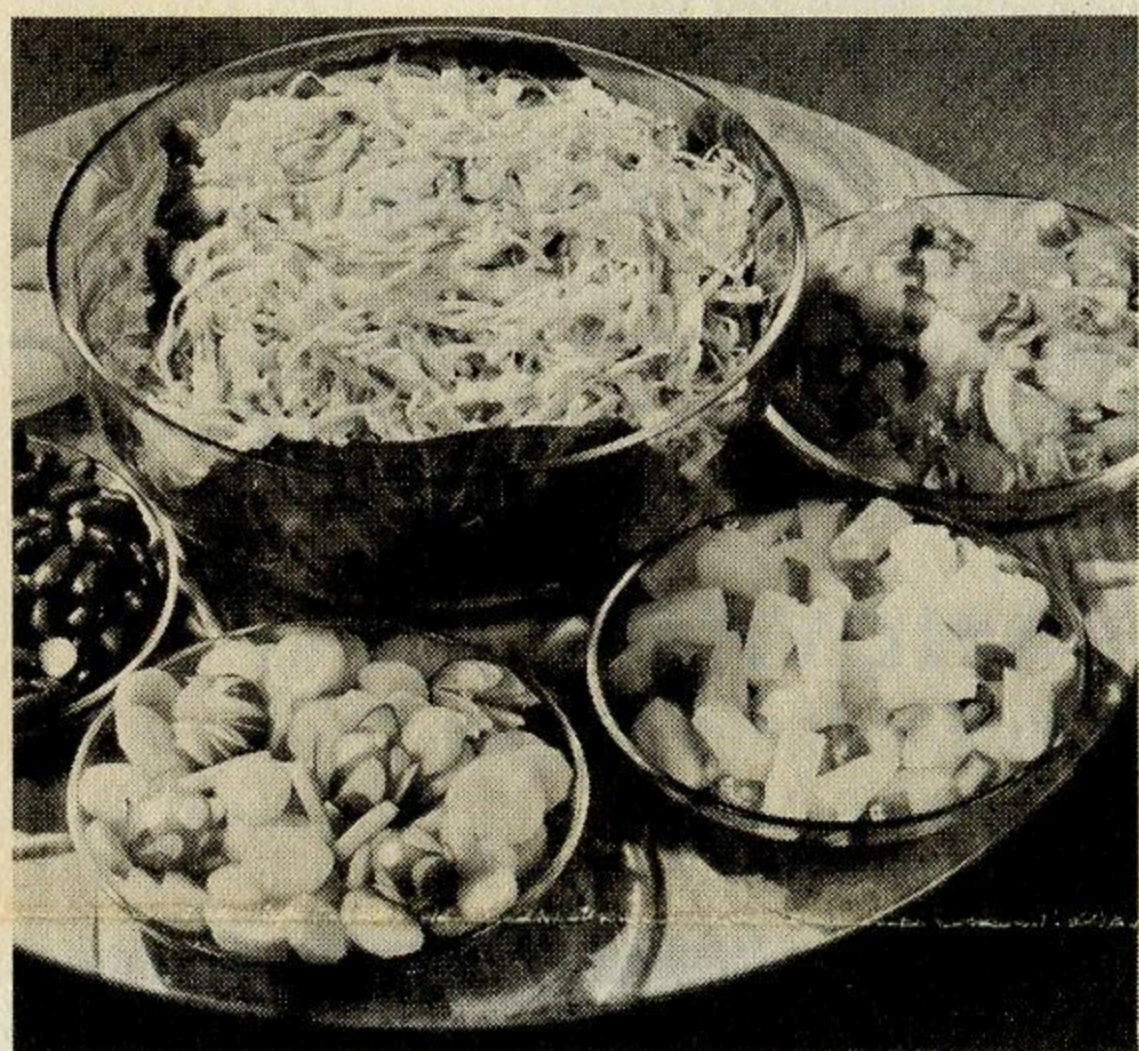
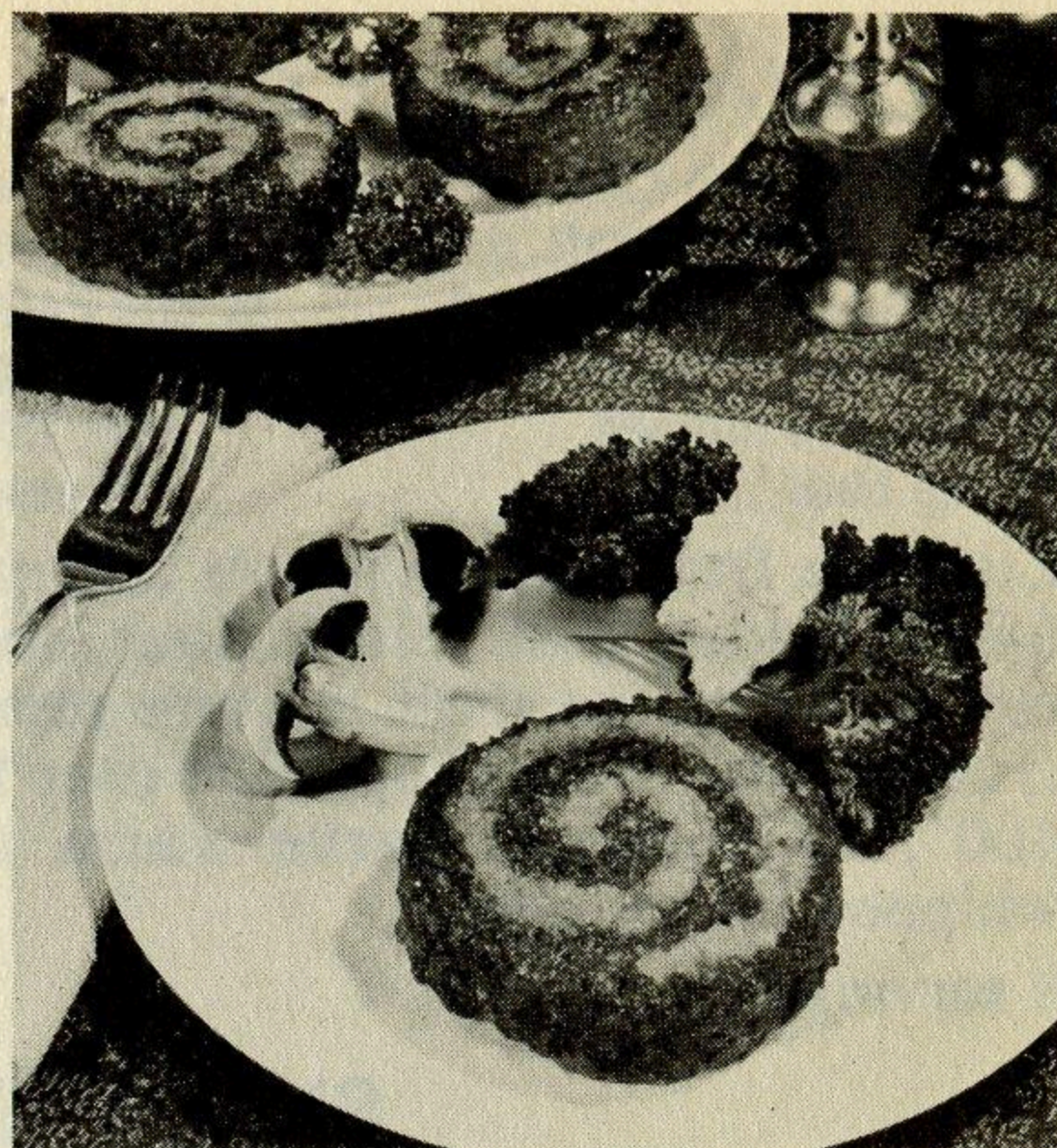


CHEDDAR FILLED BEEF ROLLS

- | | |
|------------------------------------|---|
| 1½ lbs. ground beef | 1 cup (4 ozs.) shredded Cracker Barrel Brand Sharp Natural Cheddar Cheese |
| ¼ cup dry bread crumbs | ¼ cup dry bread crumbs |
| 2 tablespoons Kraft Barbecue Sauce | ¼ cup chopped green pepper |
| 1 egg | 2 tablespoons water |
| ½ teaspoon salt | |
| * * * * | |

Combine meat, bread crumbs, barbecue sauce, egg and salt; mix well. Pat meat mixture into 14 x 8-inch rectangle on foil or waxed paper. Combine cheese, bread crumbs, green pepper and water; pat cheese mixture over meat. Roll meat jelly roll fashion beginning at narrow end. Chill several hours or overnight. Slice into 6 servings. Bake in shallow pan at 350°, 25 to 30 minutes.

6 servings



COLESLAW PLUS

6 cups shredded cabbage Miracle Whip Salad Dressing
Combine cabbage, one of the additions listed below and enough salad dressing to moisten; toss lightly. Chill.

1 cup diced tomatoes; 6 slices crisply cooked bacon, crumbled.

2 cups (1-lb. can) kidney beans, drained; ¼ cup sliced green onions.

1 1-lb. jar Fresh-Chilled™ Fruit Salad from Kraft, drained; 4 ozs. Cracker Barrel Brand Sharp Natural Cheddar Cheese, cubed.

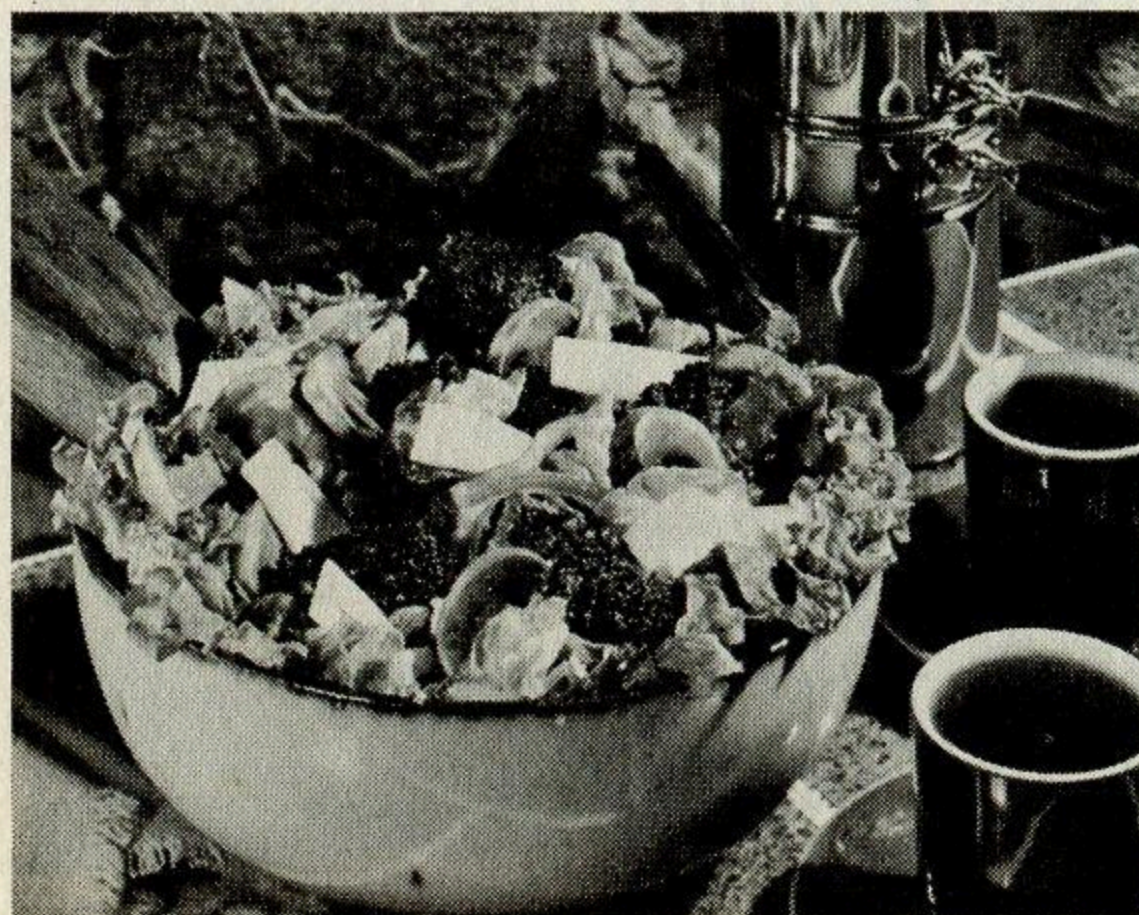
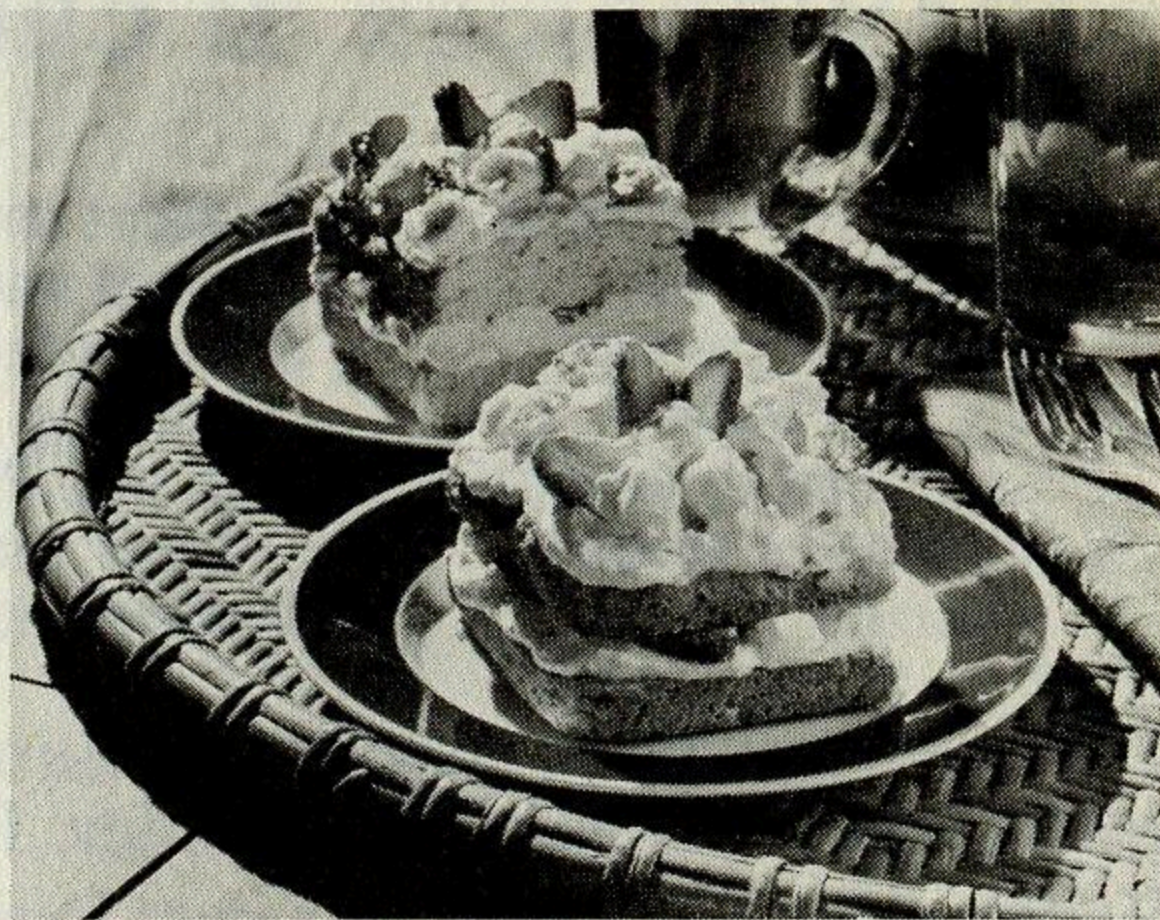
6 servings

STRAWBERRY MALLOWS SHORTCAKE

- | | |
|--|--------------------------------------|
| 2⅓ cups biscuit mix | * * * * |
| ½ cup milk | 1 cup heavy cream |
| 3 tablespoons sugar | 2 tablespoons sugar |
| 3 tablespoons Parkay Margarine, melted | 3 cups sliced strawberries |
| | 1½ cups Kraft Miniature Marshmallows |

Combine biscuit mix, milk, sugar and margarine; mix just enough to moisten. Spread in ungreased 8-inch square pan. Bake at 450°, 18 to 20 minutes. Cool; split into two layers.

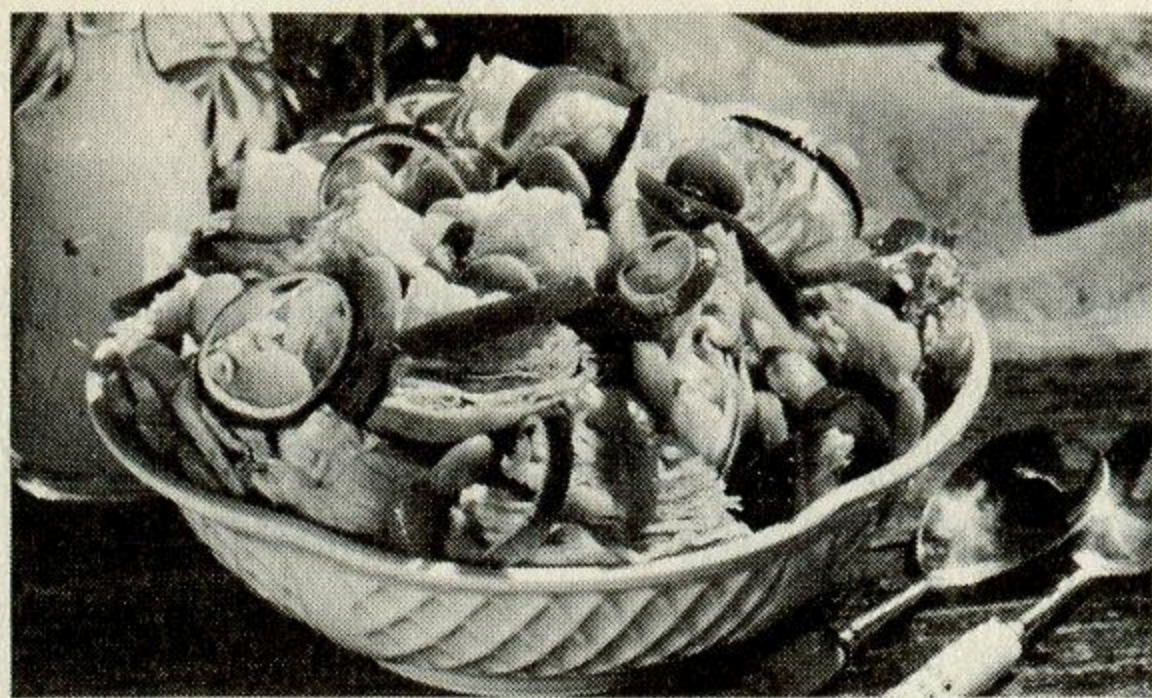
Whip cream, adding sugar. Fold in strawberries and marshmallows. Spread mixture between layers and on top. Chill. 6 to 8 servings



SALAD FIRENZE

- | | |
|---|---|
| 1 cup diced soft salami or summer sausage | 2 qts. assorted greens |
| 1 cup raw broccoli flowerets | 2 slices Kraft Natural Low Moisture Part-Skim Mozzarella Cheese Slices, cut into strips |
| ¼ lb. sliced fresh mushrooms | |
| 1 cup red onion rings | |
| 1 8-oz. bottle Kraft Italian Dressing | |

Marinate meat, broccoli, mushrooms and onions in dressing 3 hours. Drain; reserving marinade. Tear greens into bite-size pieces into lettuce-lined bowl. Add enough marinade to moisten; toss lightly. Add marinated meat and vegetables and cheese; toss lightly. 4 servings



CAPRI SALAD

1 cup sliced carrots, cooked
1 10-oz. pkg. frozen lima
beans, cooked

$\frac{1}{4}$ cup pimiento strips
 $\frac{1}{2}$ cup red onion rings
 $\frac{1}{2}$ cup Kraft Italian Dressing
1 small head lettuce

Combine carrots, lima beans, pimiento, onion and dressing; chill. Add lettuce, cut in 2-inch chunks; toss lightly.

8 servings

HOSTESS SALAD

$1\frac{2}{3}$ cups ($13\frac{1}{2}$ -oz. can) crushed pineapple, drained
1 cup diced pears
1 cup diced peaches
1 cup Kraft Miniature Marshmallows
 $\frac{1}{2}$ cup heavy cream, whipped
 $\frac{1}{2}$ cup Miracle Whip Salad Dressing
Lettuce

Combine fruit and marshmallows. Fold whipped cream into salad dressing. Add to fruit salad; toss lightly. Chill several hours; serve on lettuce.

6 servings



CHEESEBURGERS: ROYAL FARE

Hamburger buns, split, toasted
Kraft American Slices Pasteurized Process Cheese
Hot broiled beef patties

Tomato slices
Dill pickle slices
Mustard Sauce

For each sandwich, cover bottom half of bun with cheese slice, beef patty and second slice of cheese. Broil until cheese melts. Top with tomato slice, pickle slices and Mustard Sauce.

MUSTARD SAUCE

Prepare 1 pkg. Kraft Sour Cream Sauce Mix as directed on package, increasing milk to $\frac{3}{4}$ cup. Stir in 2 teaspoons Kraft Prepared Mustard.

1 cup



STRIPED PATÉ

1 envelope Knox Unflavored Gelatine
1 cup cold water
 $1\frac{1}{2}$ cups (12 ozs.) mashed liver
sausage
 $\frac{1}{2}$ cup Miracle Whip Salad Dressing

$\frac{1}{2}$ cup dairy sour cream
2 tablespoons chopped onion
1 teaspoon Worcestershire sauce

Soften gelatine in cold water; stir over low heat until dissolved. Combine remaining ingredients; mix well. Stir in gelatine; pour into 1-quart mold. Chill until firm; unmold. Garnish with pimiento strips and parsley, if desired. Serve with crackers.

STAR FRUIT MOLD

1 envelope Knox Unflavored Gelatine
 $\frac{1}{4}$ cup water
 $1\frac{1}{2}$ cups ginger ale
 $\frac{3}{4}$ cup sliced strawberries
 $\frac{1}{3}$ cup blueberries
* * * *

1 envelope Knox Unflavored Gelatine
1 12-oz. can apricot nectar
 $\frac{3}{4}$ cup Miracle Whip Salad Dressing
1 8-oz. pkg. Philadelphia Brand Cream Cheese

Soften gelatine in water; stir over low heat until dissolved. Gradually add ginger ale, stirring gently. Chill until slightly thickened; fold in fruit. Pour into $1\frac{1}{2}$ quart mold; chill until almost firm.

Soften gelatine in apricot nectar; stir over low heat until dissolved. Gradually add salad dressing to softened cream cheese, mixing until well blended. Gradually add gelatine mixture, mixing until well blended. Pour over molded layer. Chill until firm. Unmold. Serve with additional salad dressing and strawberry garnish, if desired.

6 to 8 servings



VEGETABLE PATCH SALAD

1 head lettuce
2 cups (1 1-lb. can) cut green
beans, drained
1 cup sliced carrots

1 cup sliced celery
1/4 cup onion rings
Kraft Creamy Russian
Dressing

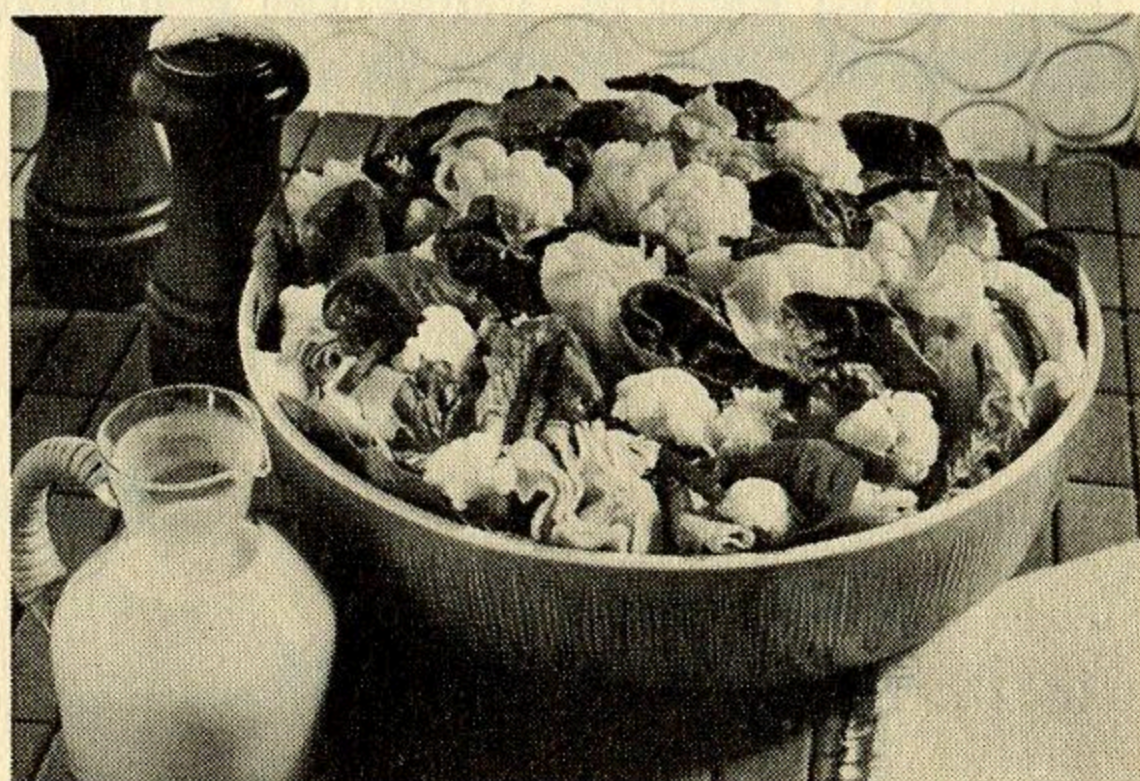
Cut lettuce into 1-inch chunks into salad bowl. Add vegetables; toss lightly. Serve with dressing.
8 servings

SALAD REFRESHER

Spinach
Lettuce
Canned julienne beets

Cauliflowerets
Kraft Creamy Russian
Dressing

Tear spinach and lettuce into bite-size pieces into salad bowl. Add beets and cauliflowerets; toss lightly. Serve with dressing.



ROCKY ROAD NUT CAKE

1 3/4 cups sugar
1 1/2 cups sifted Pillsbury's Best All Purpose Flour
1/2 teaspoon salt
4 eggs

1 teaspoon vanilla
1 1/2 cups chopped walnuts
1 cup Parkay Margarine, melted
4 cups Kraft Miniature Marshmallows
Butterscotch Icing

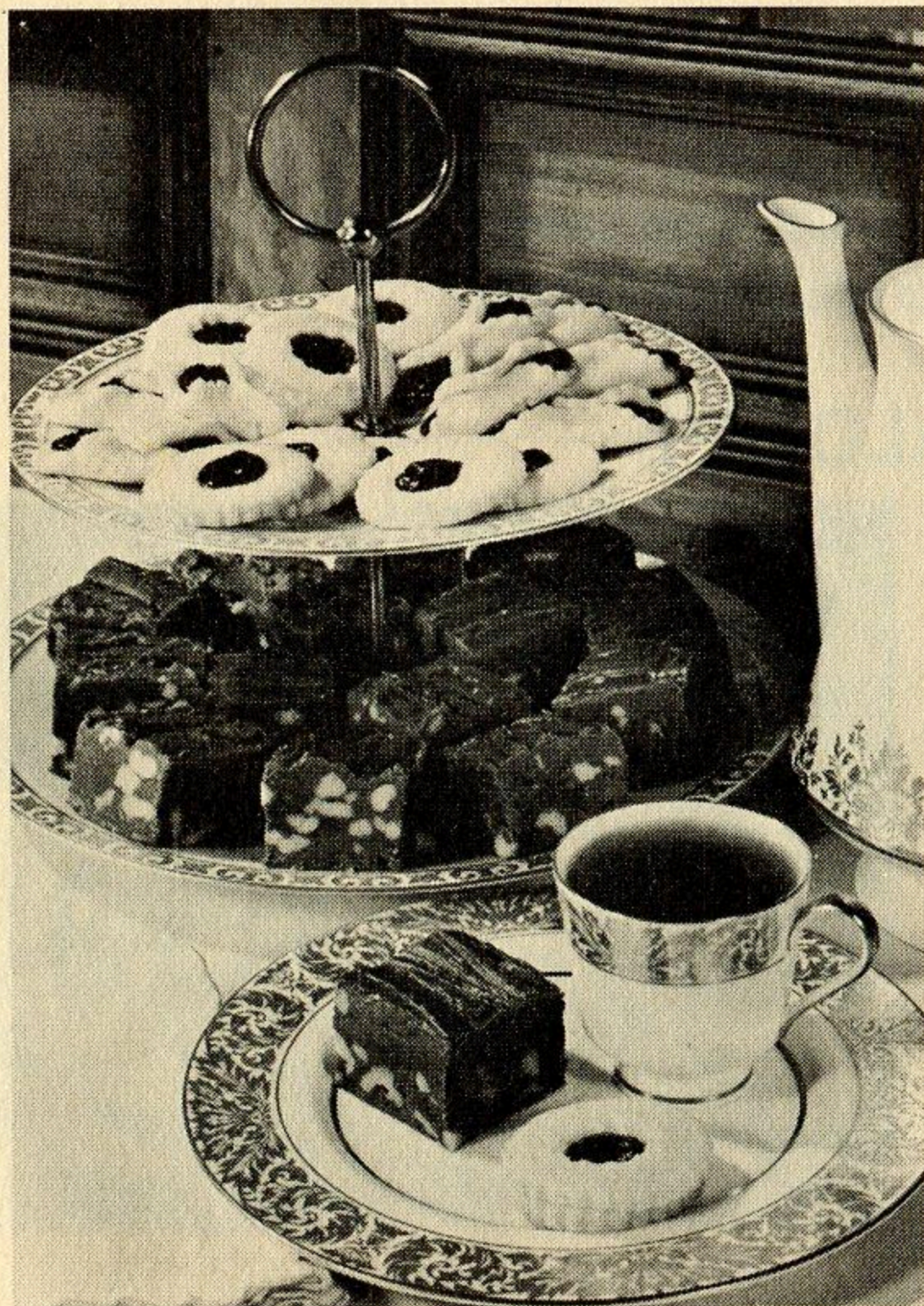
Sift together sugar, flour and salt. Add eggs and vanilla, mixing until well blended. Stir in nuts and margarine. Pour into greased and floured 13 x 9-inch pan. Bake at 350°, 35 to 40 minutes or until done. Sprinkle immediately with marshmallows. Drizzle with Butterscotch Icing:

BUTTERSCOTCH ICING

1 cup brown sugar, packed
1/2 cup Parkay Margarine
1/3 cup milk

1/4 teaspoon salt
1 cup sifted confectioners' sugar

Combine brown sugar, margarine, milk and salt in saucepan; boil 3 minutes. Add confectioners' sugar; mix until smooth.



FANTASY FUDGE

3 cups sugar
3/4 cup Parkay Margarine
2/3 cup (6-oz. can) evaporated
milk
1 12-oz. pkg. semi-sweet
chocolate pieces

2 cups (7-oz. jar) Kraft
Marshmallow Creme
1 cup chopped nuts
1 teaspoon vanilla

Combine sugar, margarine and milk; bring to rolling boil, stirring constantly. Boil 5 minutes over medium heat, stirring constantly. (Mixture scorches easily.) Remove from heat; stir in chocolate pieces until melted. Add marshmallow creme, nuts and vanilla; beat until well blended. Pour into greased 13 x 9-inch pan. Cool; cut into squares.

Variations: Substitute 2/3 cup heavy cream for evaporated milk.

Substitute 4 cups Kraft Miniature Marshmallows for Kraft Marshmallow Creme.

Substitute 4 cups Kraft Jet-Puffed Marshmallows for Kraft Marshmallow Creme.

FESTIVE SALMON CASSEROLE

- | | |
|--|--|
| 1 pkg. Kraft White Sauce Mix | 1 1-lb. can salmon,
drained, flaked |
| $\frac{3}{4}$ cup Miracle Whip Salad
Dressing | 2 cups cooked rice |
| $\frac{1}{4}$ teaspoon dill weed | $1\frac{1}{2}$ cups sliced zucchini |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{3}$ cup sliced green onion |
| Dash of pepper | $\frac{1}{4}$ cup pimiento strips |

Prepare sauce mix as directed on package (1 cup medium white sauce). Gradually stir in salad dressing and seasonings. Add remaining ingredients; mix lightly. Pour into greased 2-quart baking dish. Bake at 350°, 35 to 40 minutes. Garnish with parsley, if desired.

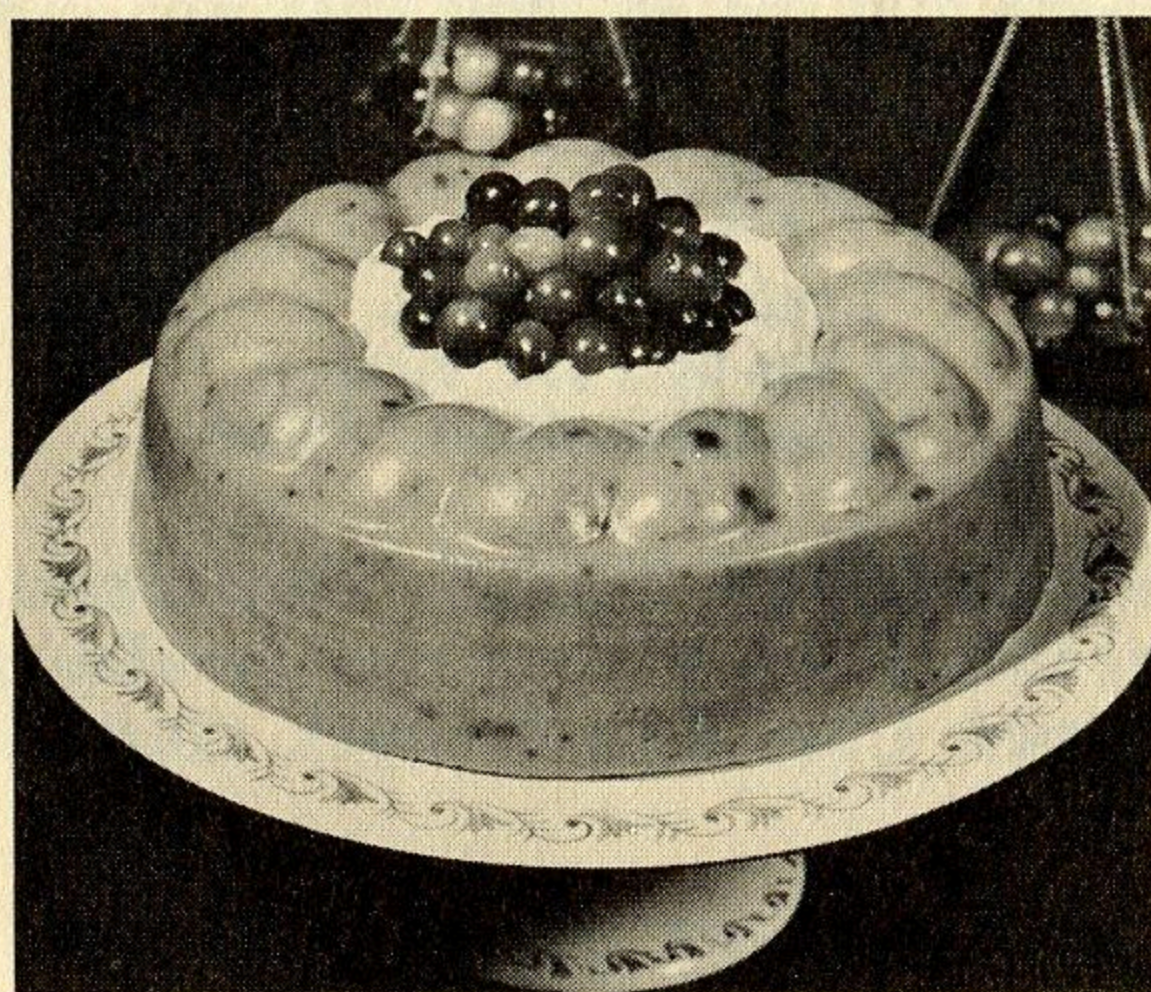
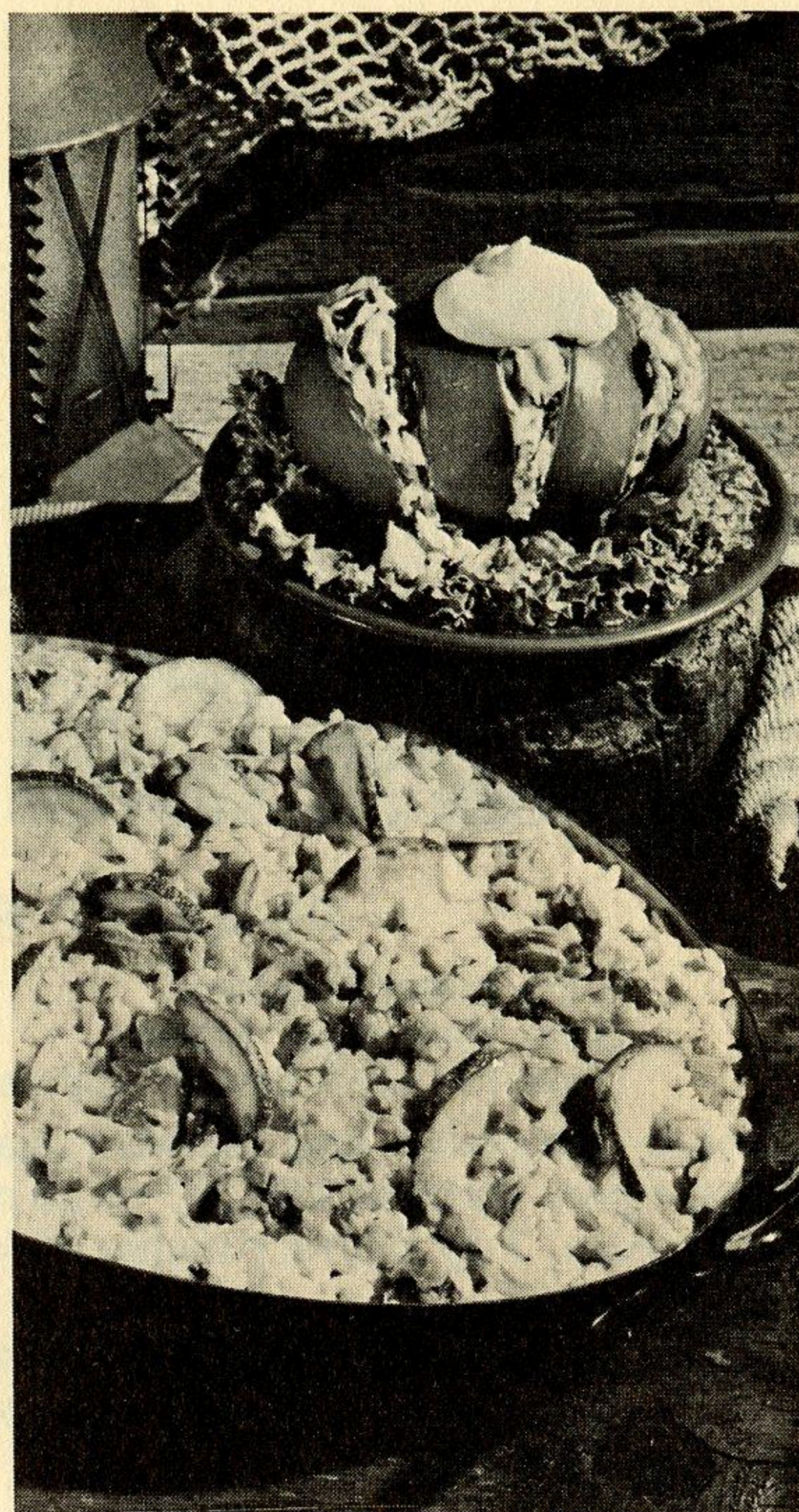
6 servings

PACIFIC SALMON SALAD

- | | |
|--|---|
| 1 1-lb. can salmon,
drained, flaked | $\frac{1}{4}$ cup sliced pitted ripe olives |
| 2 cups shredded cabbage | Miracle Whip Salad Dressing |
| $\frac{1}{4}$ cup sliced celery | 6 large tomatoes |
| | Lettuce |

Combine salmon, cabbage, celery, olives and enough salad dressing to moisten; toss lightly. Cut tomatoes almost through into 4 sections; fill with salmon mixture. Serve on lettuce; top with additional salad dressing, if desired.

6 servings



CRANBERRY CRIMSON MOLD

- | | |
|--|---|
| 2 3-oz. pkgs. strawberry flavored
gelatin | 1 10-oz. pkg. frozen
cranberry
relish, thawed |
| $1\frac{1}{2}$ cups boiling water | $1\frac{1}{2}$ cups applesauce |
| 1 cup Miracle Whip Salad Dressing | |

Dissolve strawberry gelatin in boiling water. Gradually add to salad dressing, mixing until well blended. Chill until slightly thickened. Fold in cranberry relish and applesauce. Pour into 5-cup mold; chill until firm. Unmold. Garnish with cranberries and additional salad dressing, if desired.

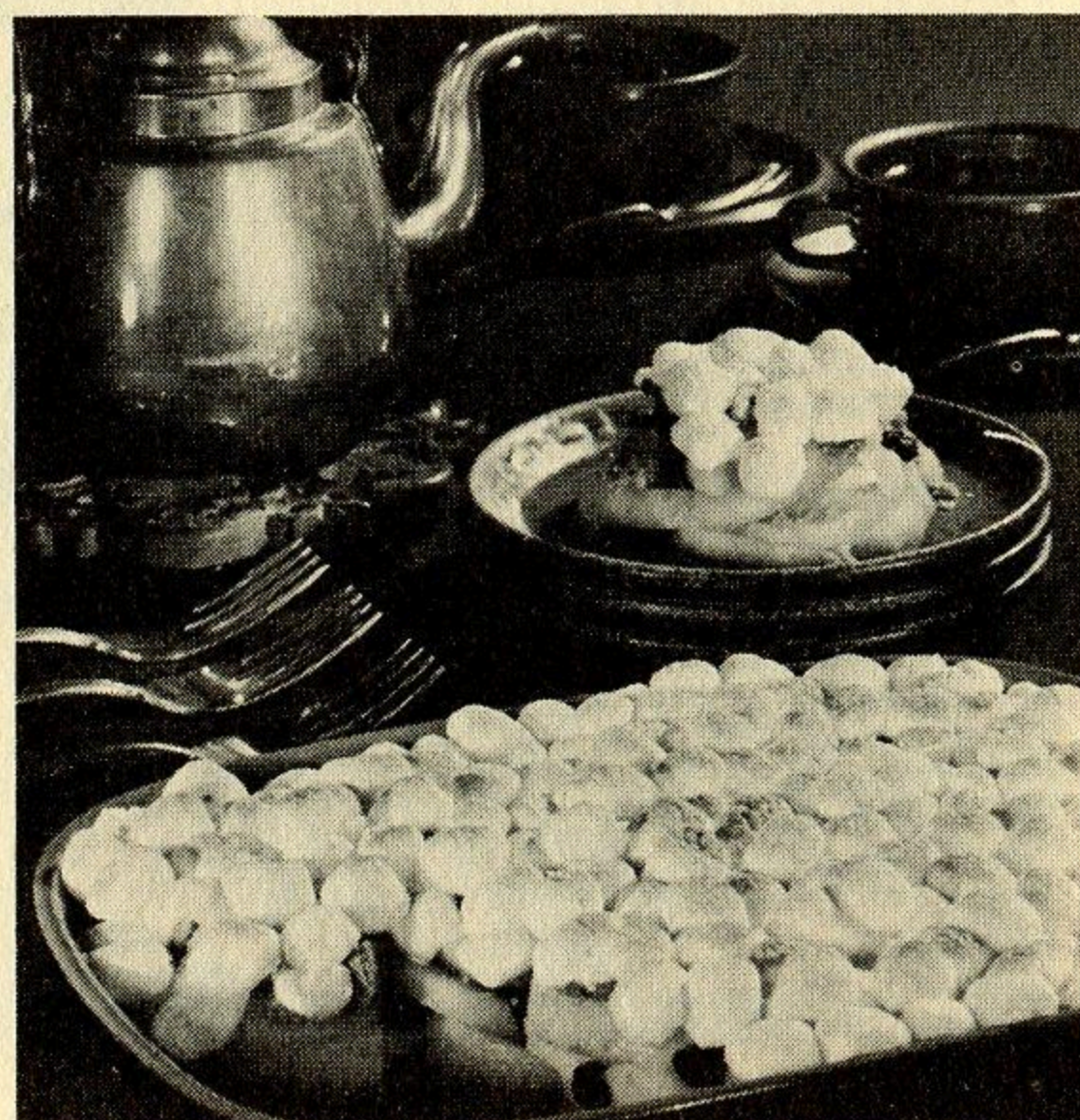
6 to 8 servings

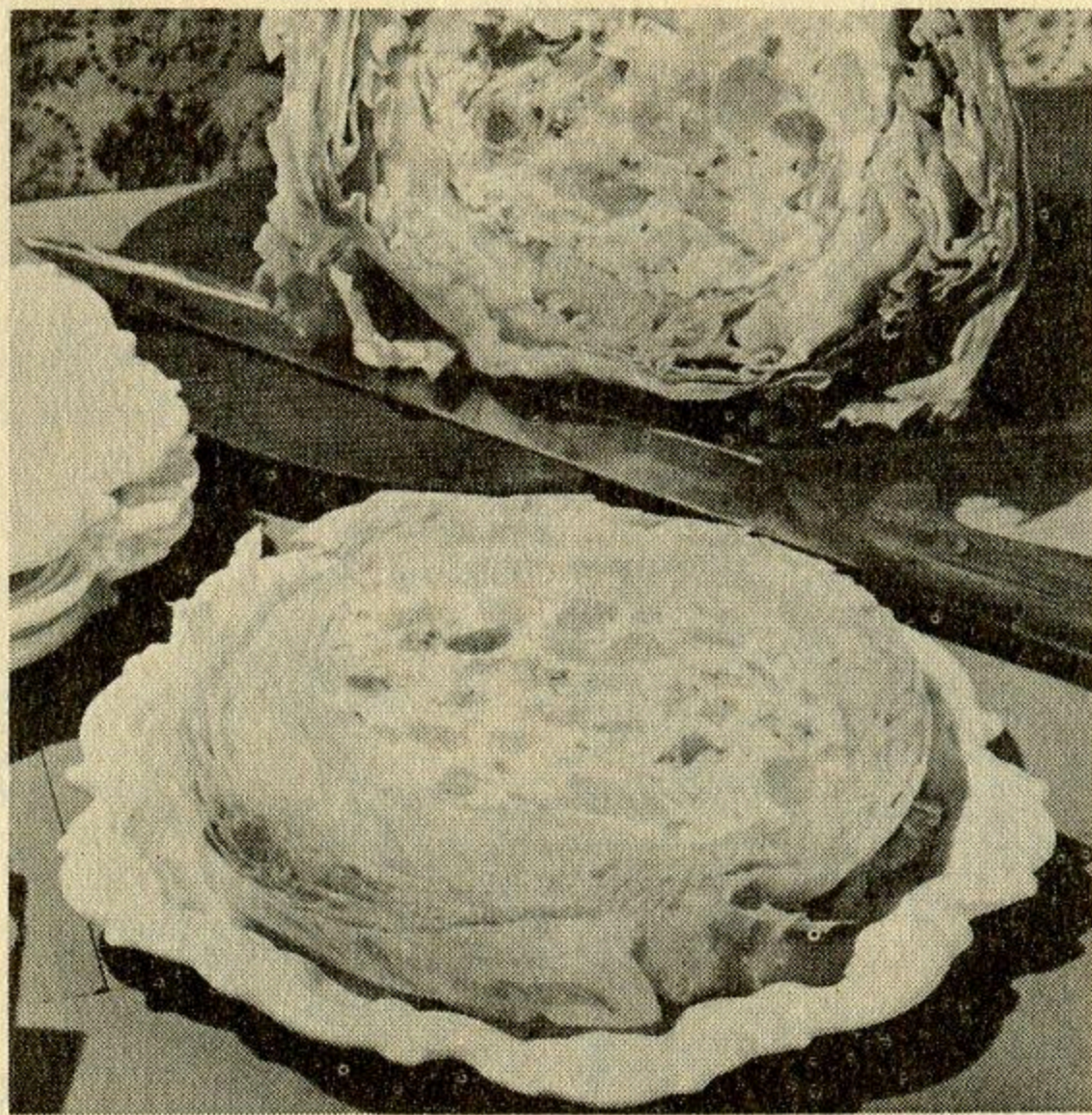
APPLE MALLOW CRISP

- | | |
|-----------------------------|---|
| 4 cups sliced peeled apples | 1 teaspoon cinnamon |
| $\frac{1}{4}$ cup raisins | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{4}$ cup water | $\frac{1}{2}$ cup Parkay Margarine |
| $\frac{3}{4}$ cup flour | $1\frac{1}{2}$ cups Kraft Miniature
Marshmallows |
| $\frac{1}{2}$ cup sugar | |

Place apples, raisins and water in 10 x 6-inch baking dish. Combine flour, sugar, cinnamon and salt. Cut in margarine until mixture resembles coarse crumbs; sprinkle over apples. Bake at 350°, 35 to 40 minutes or until apples are tender. Sprinkle with marshmallows. Broil lightly.

6 servings





FRUIT FILLED LETTUCE

- | | |
|--|------------------------------|
| 1 large head lettuce | 1 1/4 cups (1-lb. 1-oz. can) |
| 1/2 cup Miracle Whip Salad Dressing | drained fruit cocktail |
| 1 8-oz. pkg. Philadelphia Brand Cream Cheese | 1/3 cup chopped pecans |

Remove center of lettuce, leaving outside leaves to form 1-inch shell. Gradually add salad dressing to softened cream cheese, mixing until well blended. Add fruit cocktail and pecans; mix lightly. Fill lettuce shell; cover and chill 4 hours or overnight. Slice crosswise or into wedges.

6 servings

Note: Place lettuce shell in bowl to fill with fruit mixture.

PEANUT BUTTER CRUNCHIES

- | | |
|--|-------------------------------------|
| 1/2 cup Parkay Margarine | 1/2 cup semi-sweet chocolate pieces |
| 1/2 cup brown sugar, packed | Crunchie Noodle Topping |
| 1 cup Pillsbury's Best All Purpose Flour | |

Cream margarine and brown sugar. Add flour; mix well. Press into greased 9-inch square pan. Bake at 350°, 15 to 20 minutes or until golden brown. Sprinkle with chocolate pieces. Top with Crunchie Noodle Topping; cool. Cut into squares.

CRUNCHIE NOODLE TOPPING

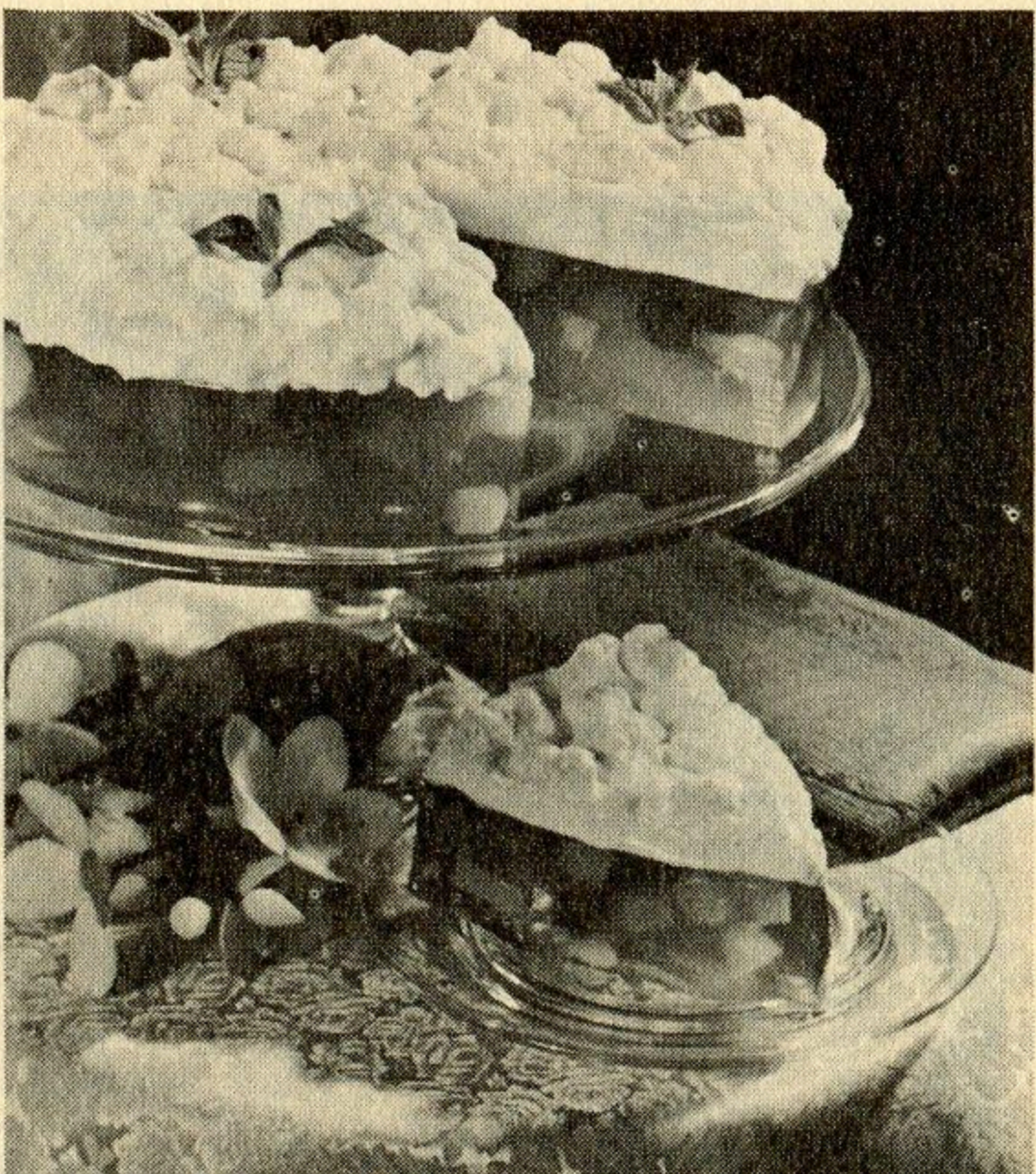
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| 5 cups Kraft Miniature Marshmallows | 1/4 cup light cream |
| 1 cup peanut butter | 4 cups (5 1/2-oz. can) chow mein noodles |
| 1/2 cup brown sugar, packed | 1/4 cup chopped maraschino cherries |

Melt marshmallows with peanut butter, brown sugar and cream in double boiler over low heat, stirring constantly. Add chow mein noodles and maraschino cherries; mix well.

STRAWBERRY SOCIAL PIE

- | | |
|--|-----------------------------|
| 2 cups Kraft Miniature Marshmallows | 1 cup heavy cream |
| 1 9-inch baked pastry shell, cooled | 1/3 cup light corn syrup |
| 1 cup sliced fresh strawberries or | 1/4 teaspoon almond extract |
| 2 10-oz. pkgs. frozen strawberries, well drained | |

Place 1 cup marshmallows in pastry shell; top with strawberries. Partially whip cream, gradually adding corn syrup; continue beating until stiff. Fold in 1 cup marshmallows and almond extract. Spread mixture over strawberries. Chill 6 to 8 hours. Garnish with additional strawberries, if desired.



WHITE CAP FRUIT MOLD

- | | |
|-------------------------------|----------------------------|
| 3 1/2 cups (1-lb. 14-oz. can) | * * * * |
| fruit cocktail | 1 cup heavy cream, whipped |
| 2 3-oz. pkgs. lime or | 1/2 cup Miracle Whip Salad |
| strawberry flavored | Dressing |
| gelatin | 2 cups Kraft Miniature |
| 2 cups boiling water | Marshmallows |

Drain fruit cocktail, reserving syrup. Dissolve gelatin in boiling water; add reserved syrup and enough water to measure 1 3/4 cups. Chill until slightly thickened. Fold in fruit; pour into 9-inch round or square pan. Chill until firm. Unmold. Combine whipped cream, salad dressing and marshmallows. Spoon over gelatin. Chill thoroughly before serving. Garnish with mint leaves, if desired.

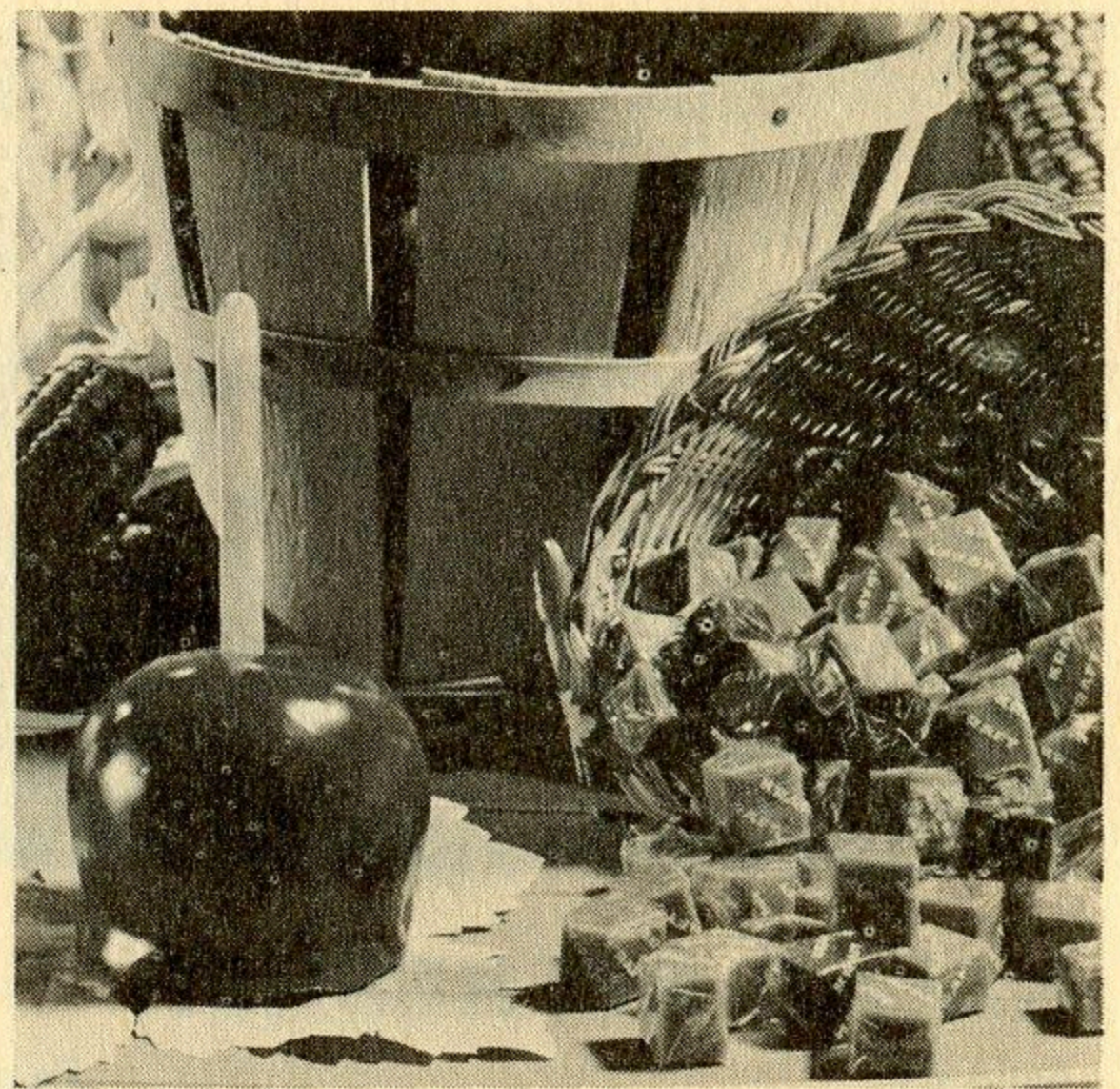
9 to 12 servings

CARAMEL APPLES

49 (14-oz. bag) Kraft Caramels
2 tablespoons water

4 or 5 medium size apples,
washed, dried
Wooden sticks

Melt caramels with water in double boiler or in saucepan over low heat. Stir occasionally until sauce is smooth. Insert wooden stick into stem end of each apple. Dip into hot caramel sauce; turn until coated. Scrape off excess sauce from bottom of apples. Place on greased waxed paper; chill until firm. Keep in cool place.



CANDY 'N CAKE

1 cup sugar
 $\frac{1}{2}$ cup Parkay Margarine
1 egg
2 cups sifted Pillsbury's Best All Purpose Flour
 $2\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{3}{4}$ cup buttermilk or sour milk

1 teaspoon vanilla
1 cup Kraft Miniature Marshmallows
 $\frac{1}{2}$ cup semi-sweet chocolate pieces
 $\frac{1}{2}$ cup chopped nuts
 $\frac{1}{4}$ cup brown sugar, packed
2 tablespoons Parkay Margarine, melted

Cream sugar and margarine; blend in egg. Sift together flour, baking powder and salt; add alternately with combined buttermilk and vanilla, mixing well after each addition. Fold in marshmallows and chocolate pieces. Spread into greased and floured 13 x 9-inch pan. Sprinkle with combined nuts, brown sugar and margarine. Bake at 350°, 45 to 50 minutes or until done. Cut into squares.

PINEAPPLE DESSERT PIE

$\frac{1}{2}$ cup Parkay Margarine
 $\frac{1}{3}$ cup sugar
1 egg
1 teaspoon vanilla

$1\frac{1}{4}$ cups sifted Pillsbury's Best All Purpose Flour
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
Pineapple Filling

Cream margarine, sugar, egg and vanilla. Sift together flour, soda and salt. Add to margarine mixture; mix well. Spoon into 9-inch pie plate. Bake at 325°, 20 to 25 minutes or until golden brown. Cool. Cut cake in half horizontally. Fill and top with Pineapple Filling. Chill 3 hours. Garnish with candied pineapple and maraschino cherry, if desired.

PINEAPPLE FILLING

1 cup Kraft Miniature Marshmallows
1 10-oz. jar Kraft Pure Pineapple Preserves

1 teaspoon grated lemon rind
1 cup heavy cream, whipped

Fold marshmallows, preserves and lemon rind into whipped cream.

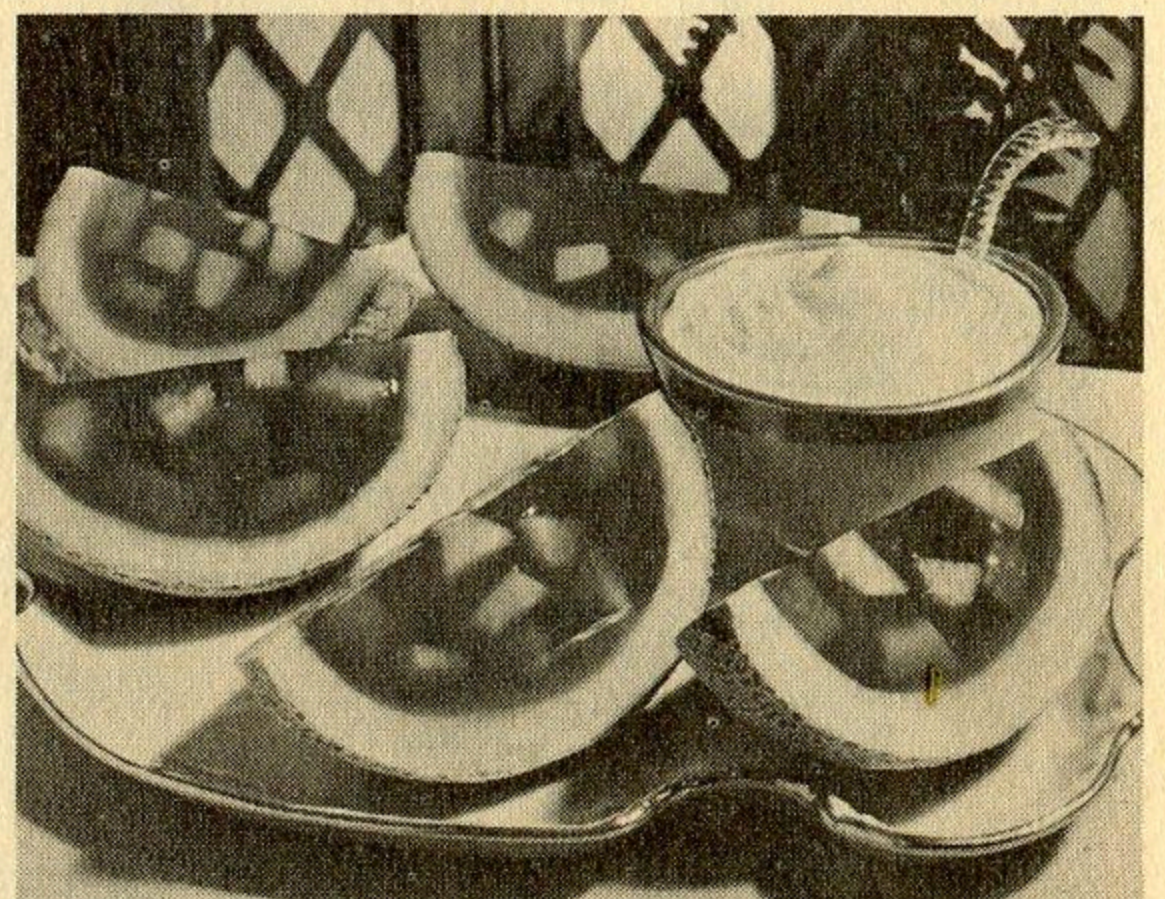
SOUTHERN PLANTATION CANTALOUPE

1 3-oz. pkg. strawberry or
orange flavored gelatin
2 cups pineapple juice

2 cantaloupes
Miracle Whip Salad Dressing

Dissolve strawberry gelatin in 1 cup boiling pineapple juice. Add remaining juice; chill until slightly thickened. Cut cantaloupes in half; remove seeds. Remove fruit, leaving $\frac{1}{2}$ -inch shell; chop fruit. Fold into gelatin mixture. Pour into cantaloupe shells; chill until firm. Cut into wedges; serve with salad dressing.

8 servings



GOOD FOOD IDEAS FROM KRAFT

We hope you've been enjoying the recipes we've been sending you from our weekly KRAFT MUSIC HALL. From time to time we will include some additional hints and suggestions which we hope will be helpful in providing nutritious, appetizing meals and snacks for your family. Here's the "first edition."

To appease your sweet tooth, remember one Kraft Caramel has only 33 calories. Caramels are also great energy boosters and, because they are individually wrapped, they are easy to carry for between-meal snacks.

* * *

Packaged dinners are just the thing for unexpected guests and are great budget-stretchers. Kraft Macaroni and Cheese Dinner, for example, costs approximately 6¢ a serving and is very versatile. By adding tuna, cooked chicken or ham or ground beef, you can add new flavor and variety to your meals. Two other great favorites, Tangy Italian Style Spaghetti Dinner and Noodles Romanoff, are equally as versatile.

* * *

If coaxing your teenagers to eat a hearty breakfast is a major problem at your house, maybe a little menu variety will help. Stir cubes of cream cheese, or American cheese into scrambled eggs and serve on toasted frozen waffles or English muffins.

* * *

For good nutrition, some fats and oils should be eaten daily. Parkay Margarine has a wide variety of uses in cooking and baking as well as being a table spread and is fortified with Vitamin A.

* * *

The recommended milk allowance for children is 3 to 4 glasses per day. To meet this quota with variety, remember Velveeta is an ideal substitute for milk. One 2-oz. slice of Velveeta has more protein, calcium and Vitamin A than an 8-oz. glass of whole milk. Grilled Velveeta sandwiches are always lunch-time favorites.

Vitamin C cannot be stored in the body and, therefore, is needed every day. Start your day with Kraft Fresh-Chilled fruit and pure fruit juices for good wake-up flavor and Vitamin C, too.

* * *

High protein, low-calorie main dish salads have always been the dieter's delight. Now with Kraft's line of low calorie dressings, weight watchers can enjoy nutritious salads that have all the flavor and gourmet appeal of salads served in the most elegant restaurants. Low calorie Italian, for example, has only 18 calories per ounce.

* * *

Cheese is a highly concentrated protein food and an excellent meat substitute. 2 ozs. of natural or pasteurized process cheese contains as much or more protein than an equivalent weight of chicken, ham, hamburgers or frankfurters.

* * *

Leftover vegetables can be cleverly disguised when marinated overnight in a favorite dressing such as Italian, French or Herb and Garlic French. Then serve as a tangy relish or tossed with fresh crisp greens as an appealing salad.

* * *

Lunchbox meals should always be imaginatively prepared and hearty, as they are major meals for working husbands and school children.

Pack salads, soups, chili or chowder in wide-mouth vacuum bottles.

Use specialty breads—sesame buns, rye, oatmeal, French or pumpernickel—for sandwiches.

Brush roast beef or chicken slices with barbecue sauce and combine with Swiss or Cheddar cheese slices for he-man sandwiches.

Stir chocolate flavored malted milk or preserves into milk for flavor treat.

* * *

Plan your daily menus around the "Basic Four" food groups:

1. Milk and milk products
2. Meat, poultry, fish and cheese
3. Vegetables and fruit
4. Breads and cereals

Cheese is such a complete food that it satisfies the requirements of two groups, 1 and 2.



LUNCH HOUR FAVORITE

Sliced white bread
Soft Parkay Margarine
Lettuce
Sliced turkey

Salami slices
Kraft American Singles
Pasteurized Process
Cheese Food

For each sandwich, spread slice of bread with margarine. Cover with lettuce, slices of turkey, salami and cheese food. Top with second slice of bread, spread with margarine.

BACK-TO-SCHOOL SANDWICH

Sliced white bread
Kraft Prepared Mustard
Bologna slices

Kraft American Singles
Pasteurized Process
Cheese Food
Egg slices
Pickle slices

For each sandwich, spread slice of bread with mustard. Top with slices of bologna, cheese food, egg and pickle. Top with second slice of bread; spread with mustard.

HEARTY LUNCH BOX FAVORITE

Sliced rye bread
Kraft Prepared Mustard
Chopped cabbage

Sliced corned beef
Kraft American Singles Pasteurized
Process Cheese Food

For each sandwich, spread slice of bread with mustard; cover with cabbage and slices of corned beef and cheese food. Top with second slice of bread; spread with mustard.

LUNCH BOX BUNWICH

Hamburger buns, split
Parkay Margarine
Baked or boiled ham slices

Kraft American Singles Pasteurized
Process Cheese Food
Green pepper rings

For each sandwich, spread bottom half of bun with margarine. Top with ham, cheese food, green pepper rings and top half of bun, spread with margarine.

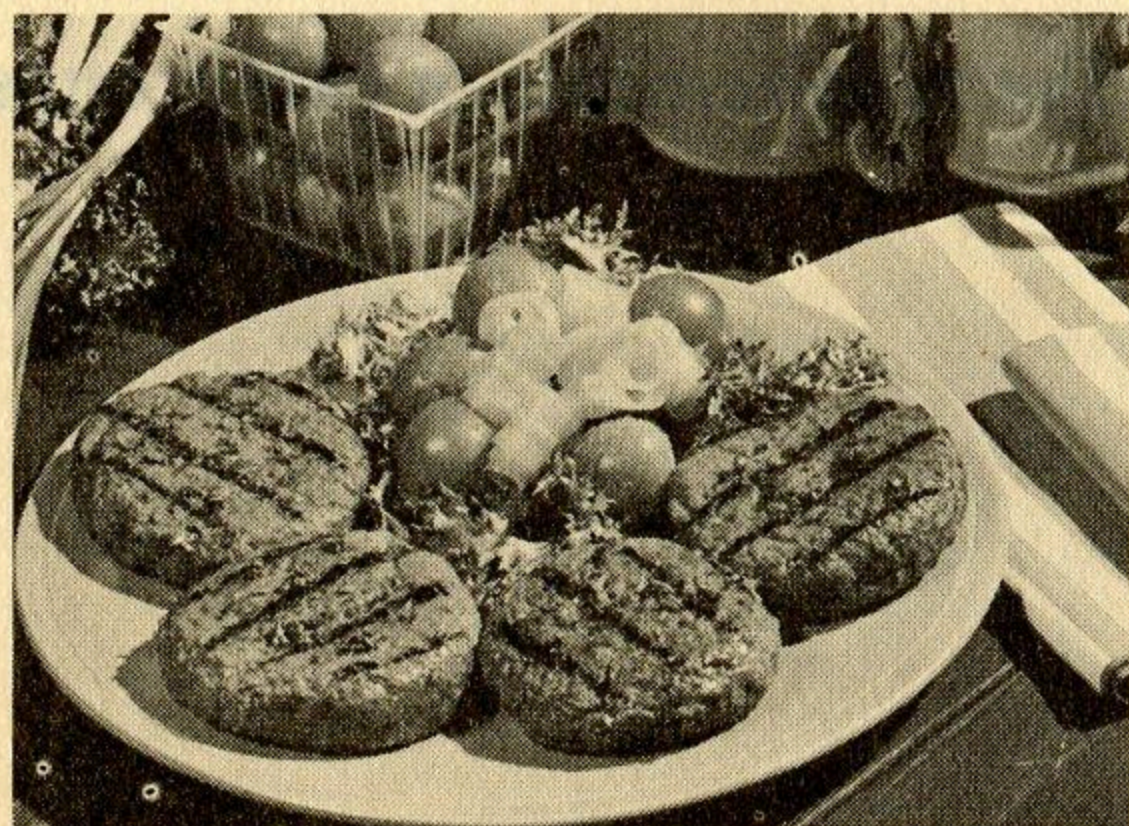
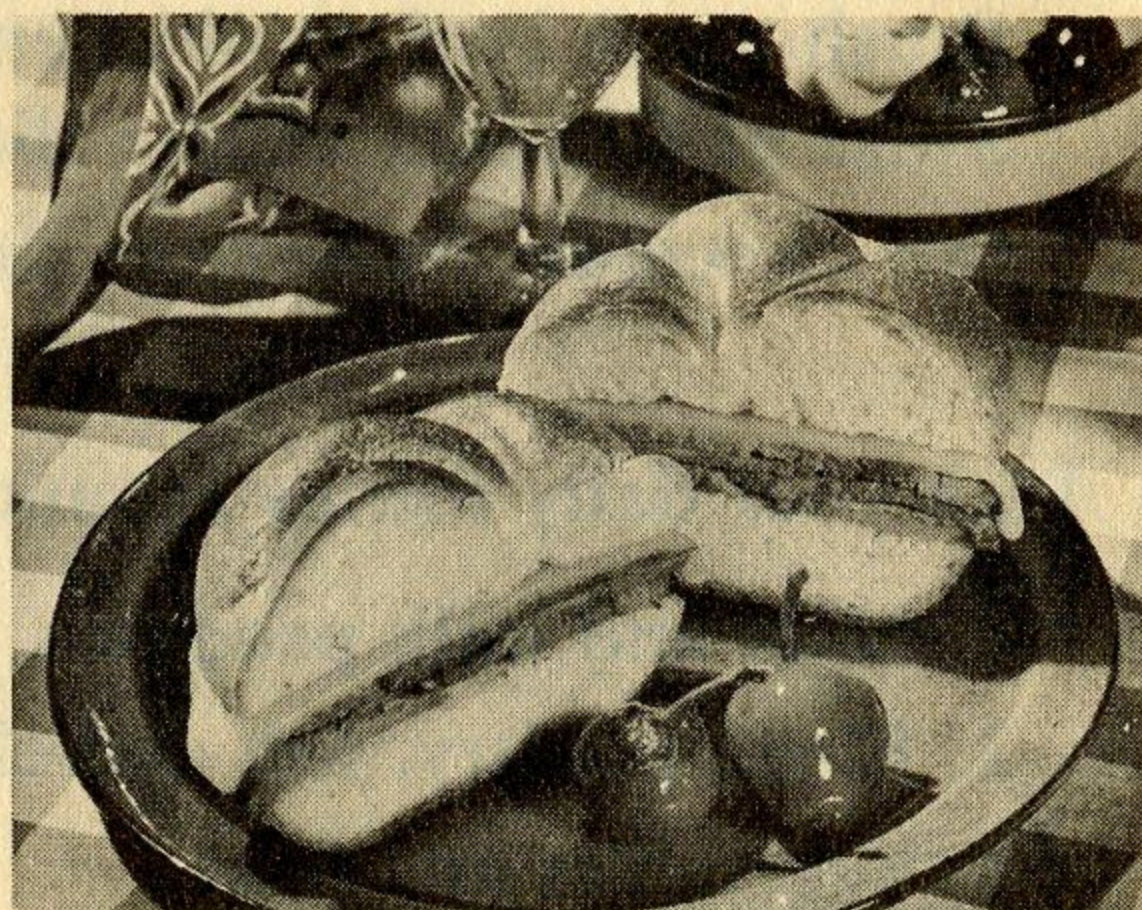
ROAST BEEF ITALIA

4 round hard rolls, split
Parkay Margarine
Kraft Prepared Mustard

Roast beef slices
Kraft Natural Provolone
Cheese Slices

Spread rolls with margarine. Lightly spread mustard on bottom half of roll. Top with slices of roast beef and cheese and top half of roll. Wrap each sandwich in aluminum foil. Bake at 350°, 15 minutes.

4 sandwiches



SAVORY HAMBURGERS

1 lb. ground beef

$\frac{1}{4}$ cup Kraft Low Calorie
French Style Dressing

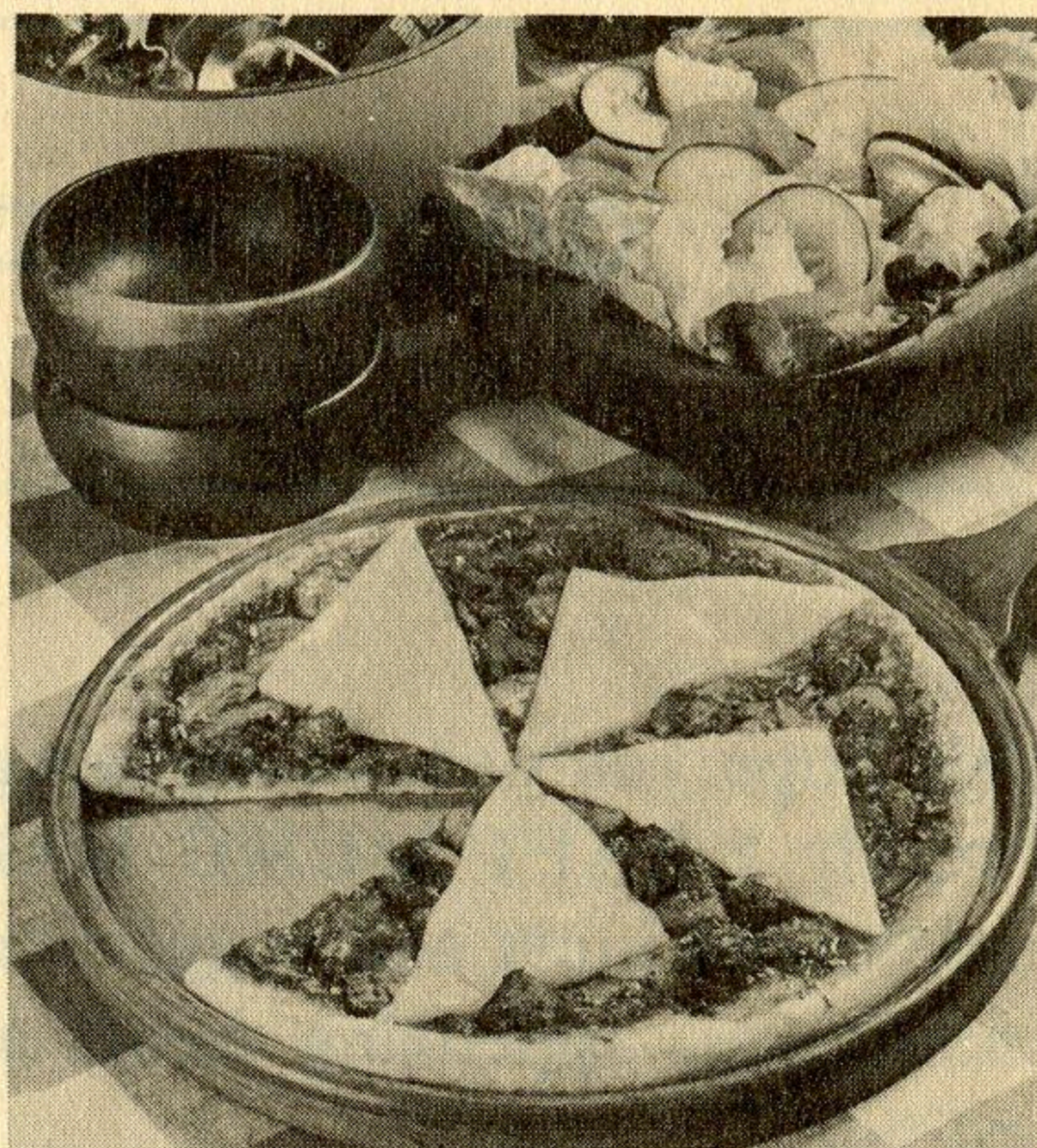
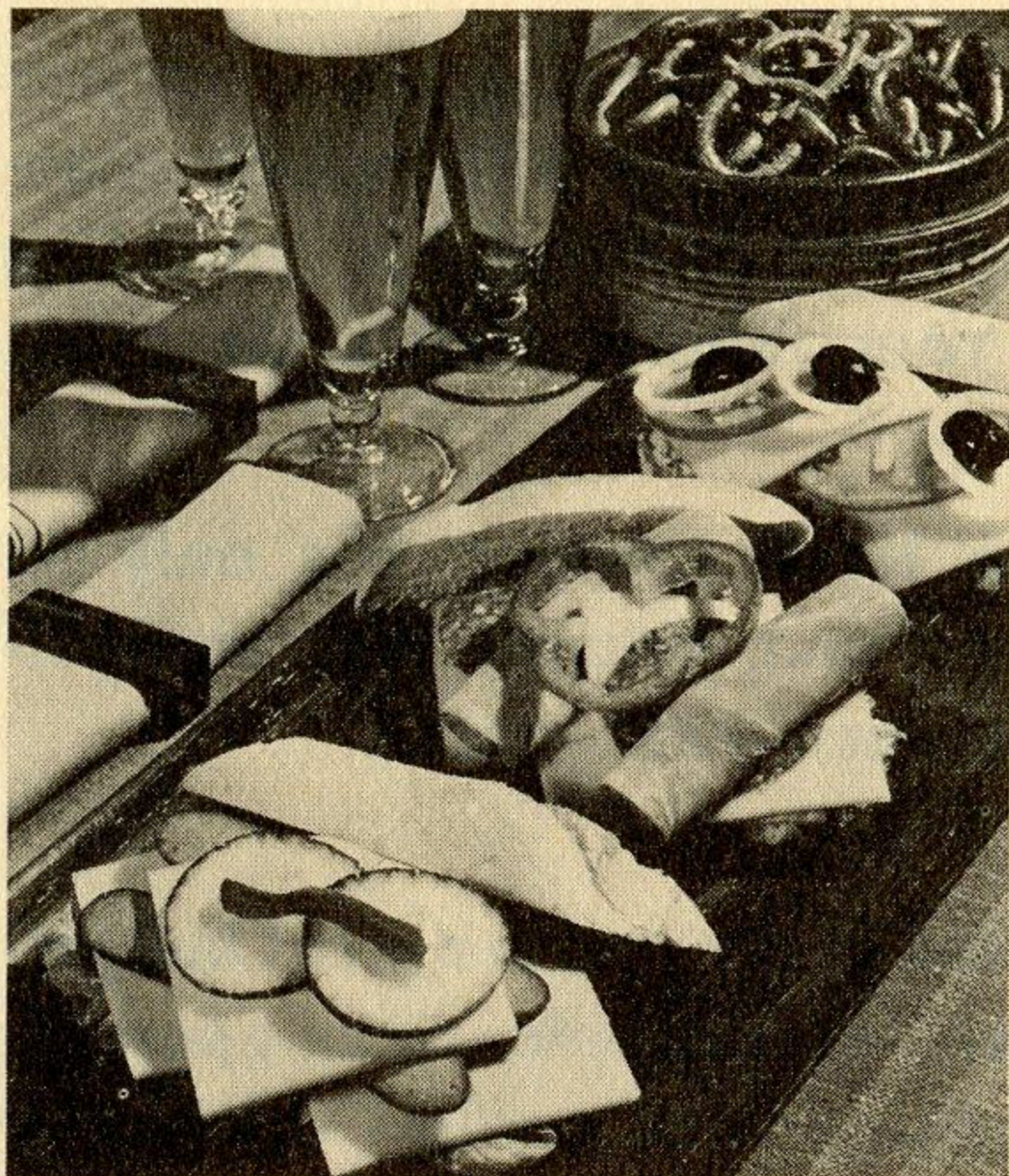
Combine meat and dressing; mix well. Shape into four patties. Broil to desired doneness. Sprinkle with chopped parsley, if desired.

4 servings

PIZZA AMERICANA

- | | |
|---------------------------------------|---|
| 1 pkg. Kraft Cheese Pizza | 1 3-oz. can sliced mushrooms,
drained |
| ½ lb. ground beef,
cooked, drained | 1 6-oz. pkg. Kraft Natural
Mozzarella Cheese Slices,
cut into triangles |

Prepare pizza as directed on package. Before adding Grated Parmesan Cheese, top with meat, mushrooms and Mozzarella cheese.



FESTIVE FRANK HERO

- | | |
|---|---------------------------------|
| Individual French rolls, cut in half | Frankfurters, split,
broiled |
| Miracle Whip Salad Dressing | Cucumber slices |
| Lettuce | Pimiento strips |
| Kraft American Singles Pasteurized
Process Cheese Food | |

For each sandwich, spread bottom half of roll with salad dressing. Cover with lettuce, cheese food slices and frankfurter. Top with cucumber, pimiento and top half of roll.

BAYSIDE HERO

- | | |
|---|---------------------------------|
| Individual French rolls, cut in half | Tomato slices |
| Lettuce | Pitted ripe olives, cut in half |
| Tuna salad | Onion rings |
| Kraft American Singles Pasteurized
Process Cheese Food | |

For each sandwich, cover bottom half of roll with lettuce. Top with tuna salad. Add layers of cheese food slices and tomato; garnish with olives and onion rings. Serve with top half of roll.

HE-MAN'S HERO

- | | |
|---|------------------------------------|
| Individual French rolls, cut in half | Salami slices |
| Coleslaw | Boiled or baked ham slices, rolled |
| Kraft American Singles Pasteurized
Process Cheese Food | Green pepper rings |

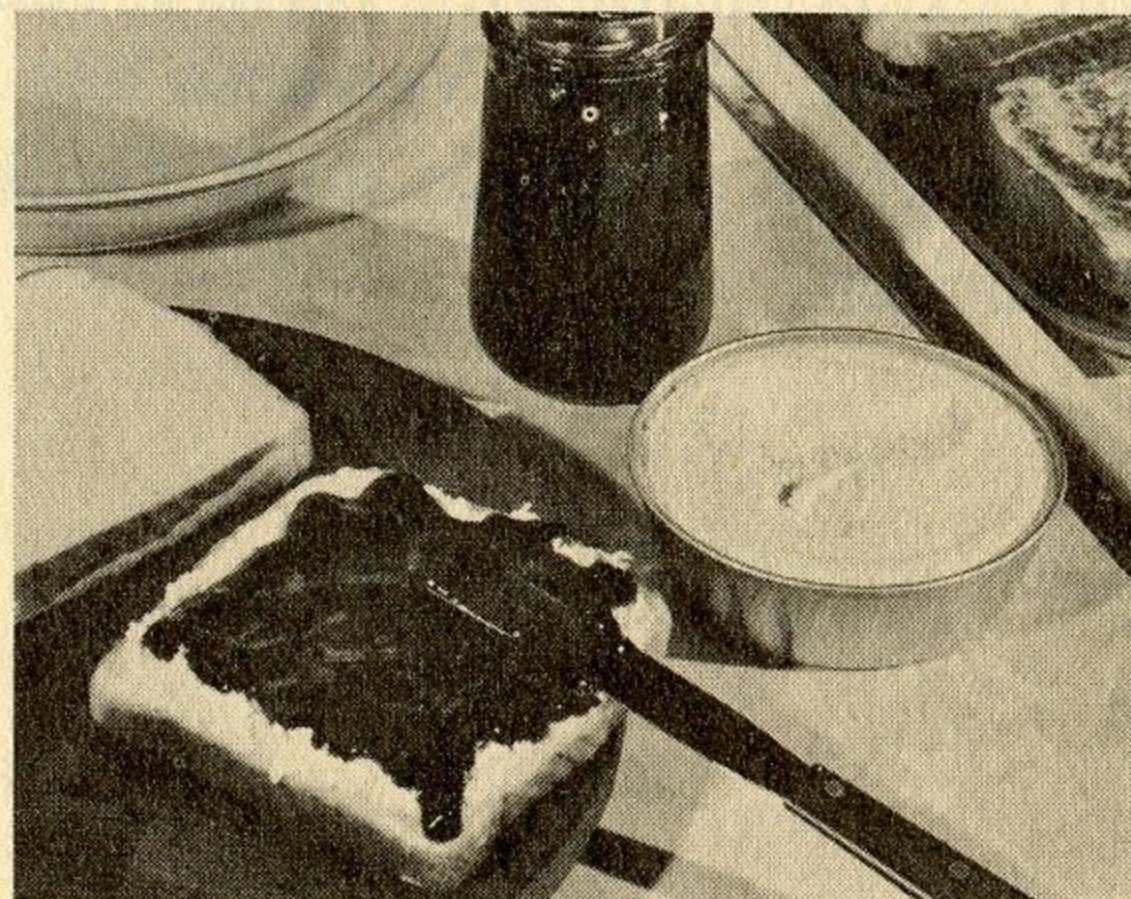
For each sandwich, cover bottom half of roll with coleslaw. Top with slices of cheese food, salami and ham; garnish with green pepper ring. Serve with top half of roll.

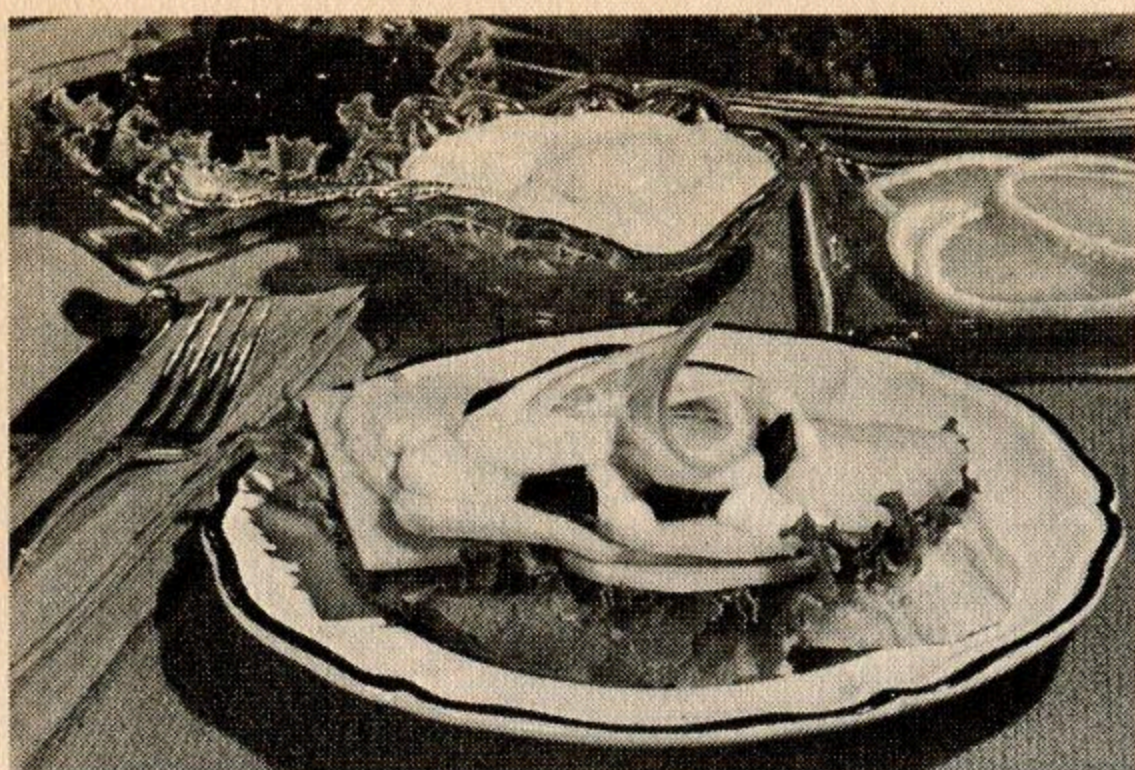
FRENCH TOASTWICHES

- | | |
|----------------------------|-----------------------|
| 8 slices bread | Soft Parkay Margarine |
| Kraft Whipped Cream Cheese | 2 eggs, beaten |
| Kraft Pure Grape Jam | ½ cup milk |

For each sandwich, spread one slice of bread with whipped cream cheese; top with jam and second slice of bread. Spread outside of sandwich with margarine. Dip in combined eggs and milk. Grill on both sides until lightly browned.

4 sandwiches





TURKEY-CRANBERRY SANDWICH

Sliced Italian bread
Lettuce
Kraft American Singles
Pasteurized Process
Cheese Food

Cooked turkey slices
Jellied cranberry sauce,
sliced
Miracle Whip Salad Dressing
Orange Slices

For each sandwich, cover bread with lettuce. Top with slices of cheese food, turkey and cranberry sauce; spoon on salad dressing. Garnish with twisted orange slice.

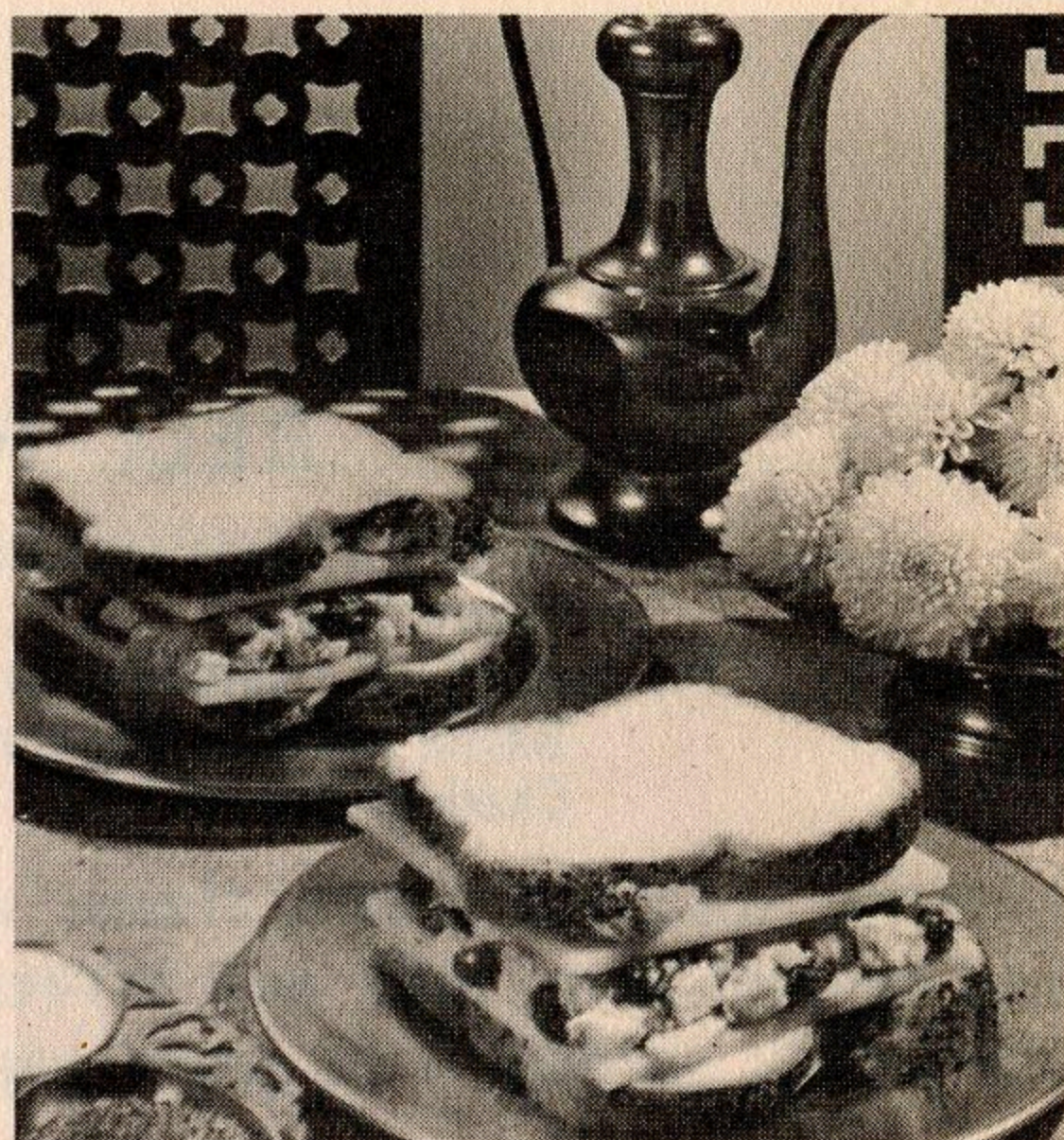
TURKEY SANDWICH BOMBAY

2 cups chopped cooked
turkey
 $\frac{1}{2}$ cup raisins
 $\frac{1}{2}$ cup salted peanuts
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{4}$ cup chopped onion

Kraft Mayonnaise
 $\frac{1}{4}$ teaspoon curry powder
16 slices white bread
1 12-oz. pkg. Kraft
American Singles
Pasteurized Process
Cheese Food

Combine turkey, raisins, peanuts, celery, onion and enough mayonnaise to moisten. Add curry powder; mix well. For each sandwich; cover slice of bread with cheese food slice. Top with turkey salad, second cheese food slice and second slice of bread.

8 sandwiches



ANYTIME SANDWICH

Sliced white bread, toasted
Cheez Whiz Pasteurized Process
Cheese Spread

Tuna salad

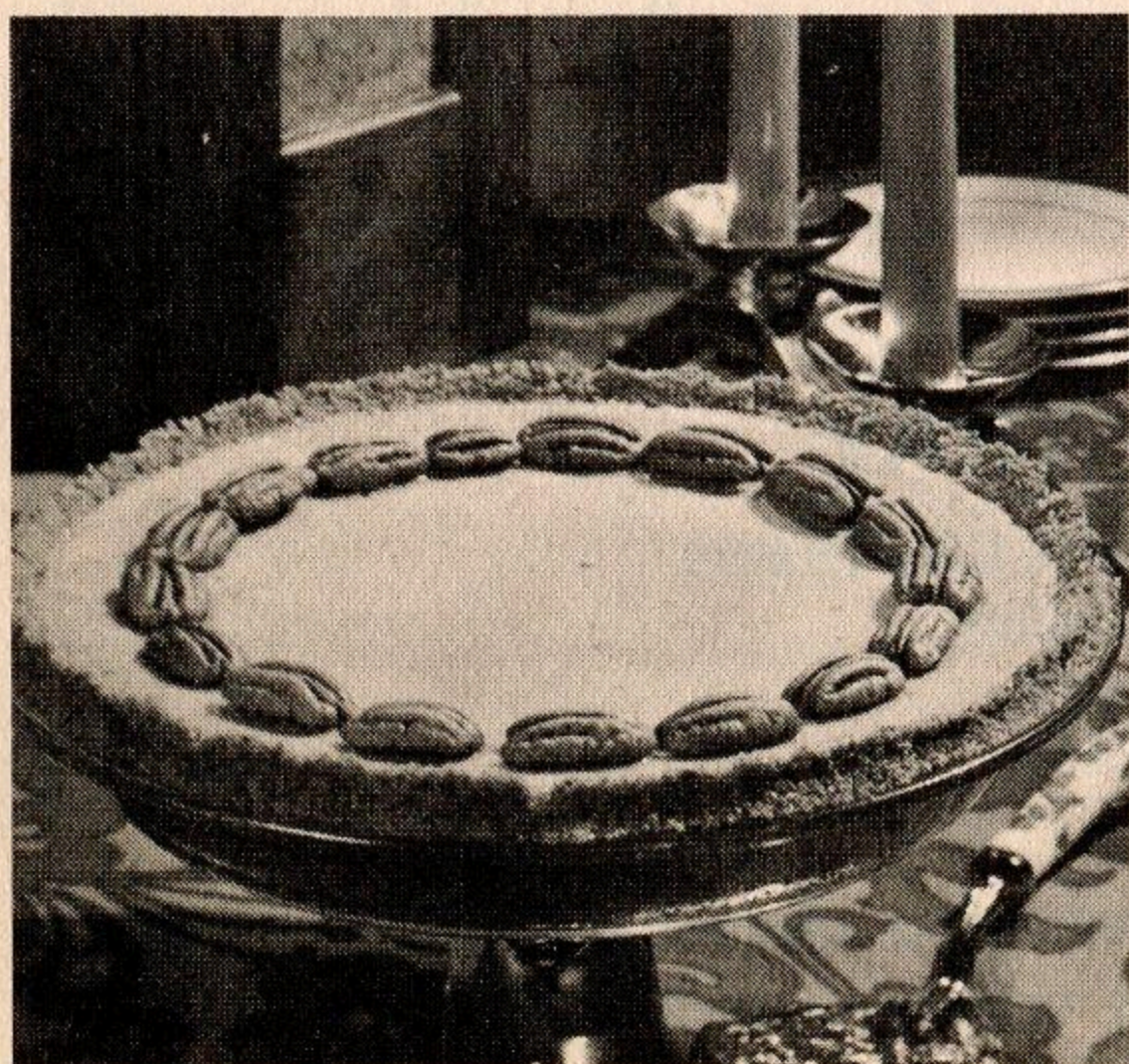
For each sandwich, spread slice of toast with Cheez Whiz; top with tuna salad and second slice of toast.

HEARTY STACK-UPS

Boiled ham slices
Kraft Pineapple Pasteurized
Neufchatel Cheese Spread
Crackers

Olive-pimiento loaf slices
Old English Pasteurized Process
Cheese Spread, Sharp

For each stack-up, spread two ham slices with pineapple cheese spread; stack and top with third slice of ham. Chill. Cut into various shapes; place on crackers. Spread two olive-pimiento loaf slices with Old English cheese spread; stack and top with third slice of olive-pimiento loaf. Chill. Cut; place on crackers.



PRALINE "PHILLY" PIE

2 8-oz. pkgs. Philadelphia
Brand Cream Cheese
 $\frac{3}{4}$ cup dark brown sugar,
packed
1 teaspoon vanilla
2 eggs

$\frac{1}{2}$ cup chopped pecans
1 9-inch graham cracker
crust
Maple syrup
Pecan halves

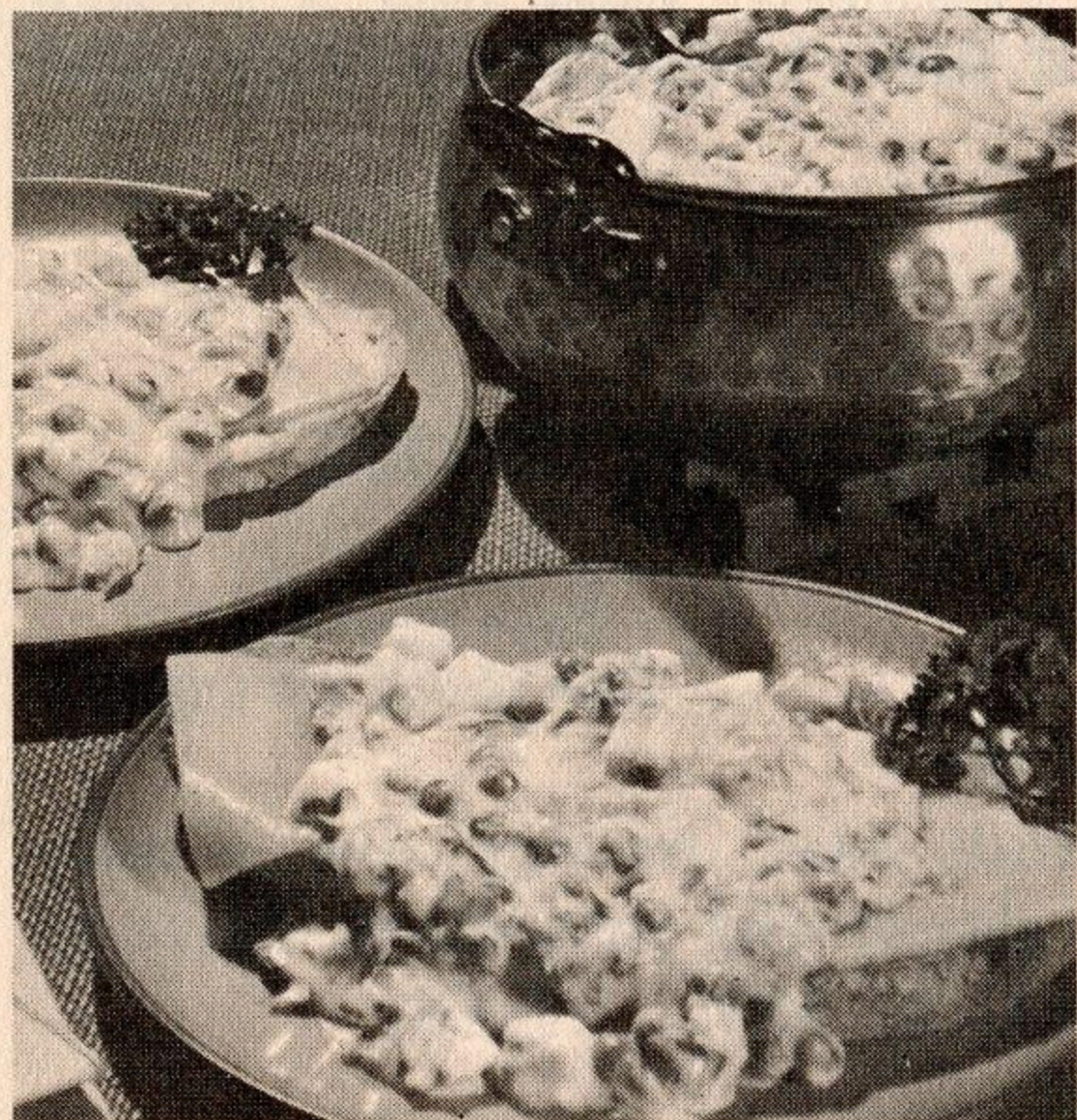
Combine softened cream cheese, sugar and vanilla, mixing until well blended. Add eggs, one at a time, mixing well after each addition. Fold in chopped nuts. Pour into graham cracker crust; bake at 325°, 35 to 40 minutes. Cool. Brush with maple syrup; and top with pecan halves.

SWISS AND BACON CLUB

Sliced whole wheat bread
Kraft Mayonnaise
Lettuce

Kraft Natural Swiss Cheese
Sliced, cut in half
Canadian bacon slices,
cooked

For each sandwich, spread bread with mayonnaise. Cover slice of bread with lettuce, cheese, bacon and second slice of bread. Add second slice of cheese, bacon and lettuce. Top with third slice of bread. Cut into 4 triangles.



CHEDDAR 'N' CHIPPED BEEF SANDWICH

1 pkg. Kraft White Sauce Mix
1 cup milk
1 10-oz. pkg. frozen peas,
partially thawed
1 3-oz. pkg. dried beef

2 hard-cooked eggs, diced
Sliced Italian bread,
toasted
Kraft Sharp Natural
Cheddar Cheese Sliced,
cut in half

In saucepan, gradually add milk to sauce mix. Add peas; bring to boil, stirring constantly until thickened. Stir in meat and eggs; simmer 5 minutes. For each sandwich, place slice of cheese over toast; broil until cheese melts. Spoon sauce over cheese toast.

6 sandwiches

HARVEST SNACKS

Sliced white bread, toasted
Kraft Barbecue Sauce

Nippy Brand Sharp Pasteurized
Process Cheese Food, link, sliced

Trim crusts from bread; cut in half. Brush with barbecue sauce. Top with cheese food slices; broil until cheese food melts.

EASY SPREADERS

Kraft Party Snack Pasteurized
Neufchatel Cheese Spread
with Onion Soup

Assorted crackers
Chopped green pepper
Crisply cooked bacon, crumbled

Spread Party Snack on crackers; top with green pepper or bacon.

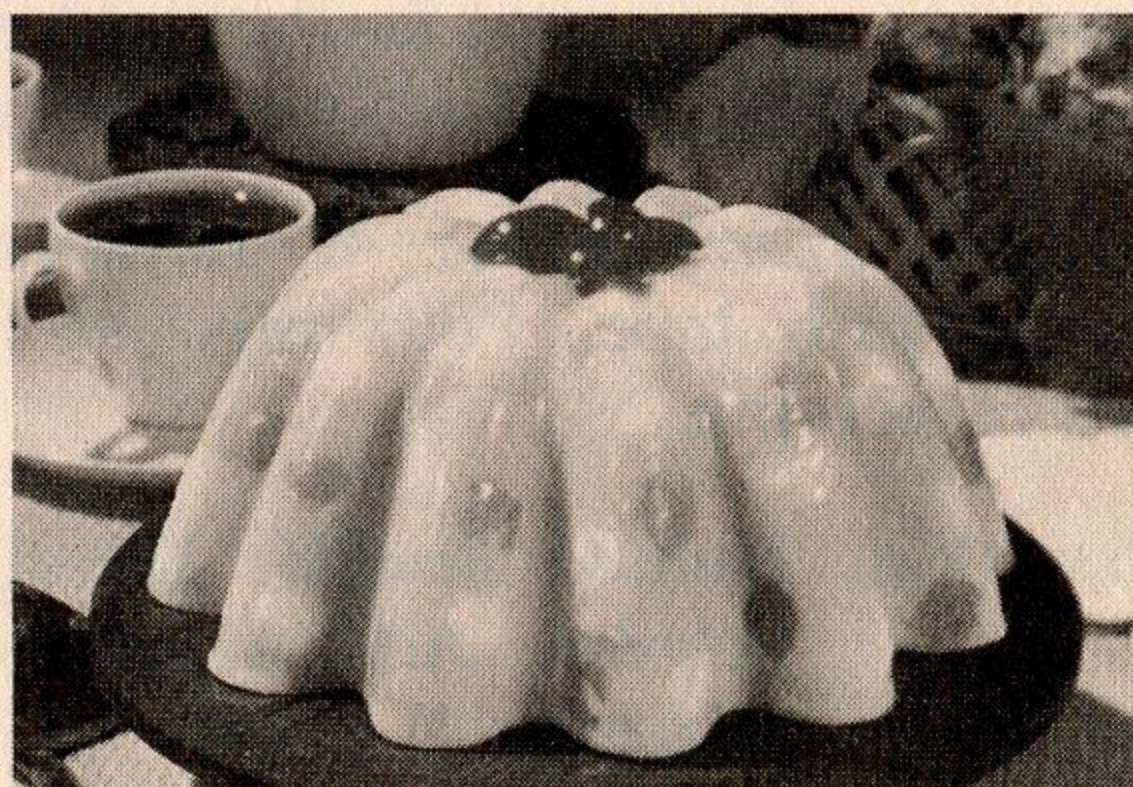
SEAFOAM LIME MOLD

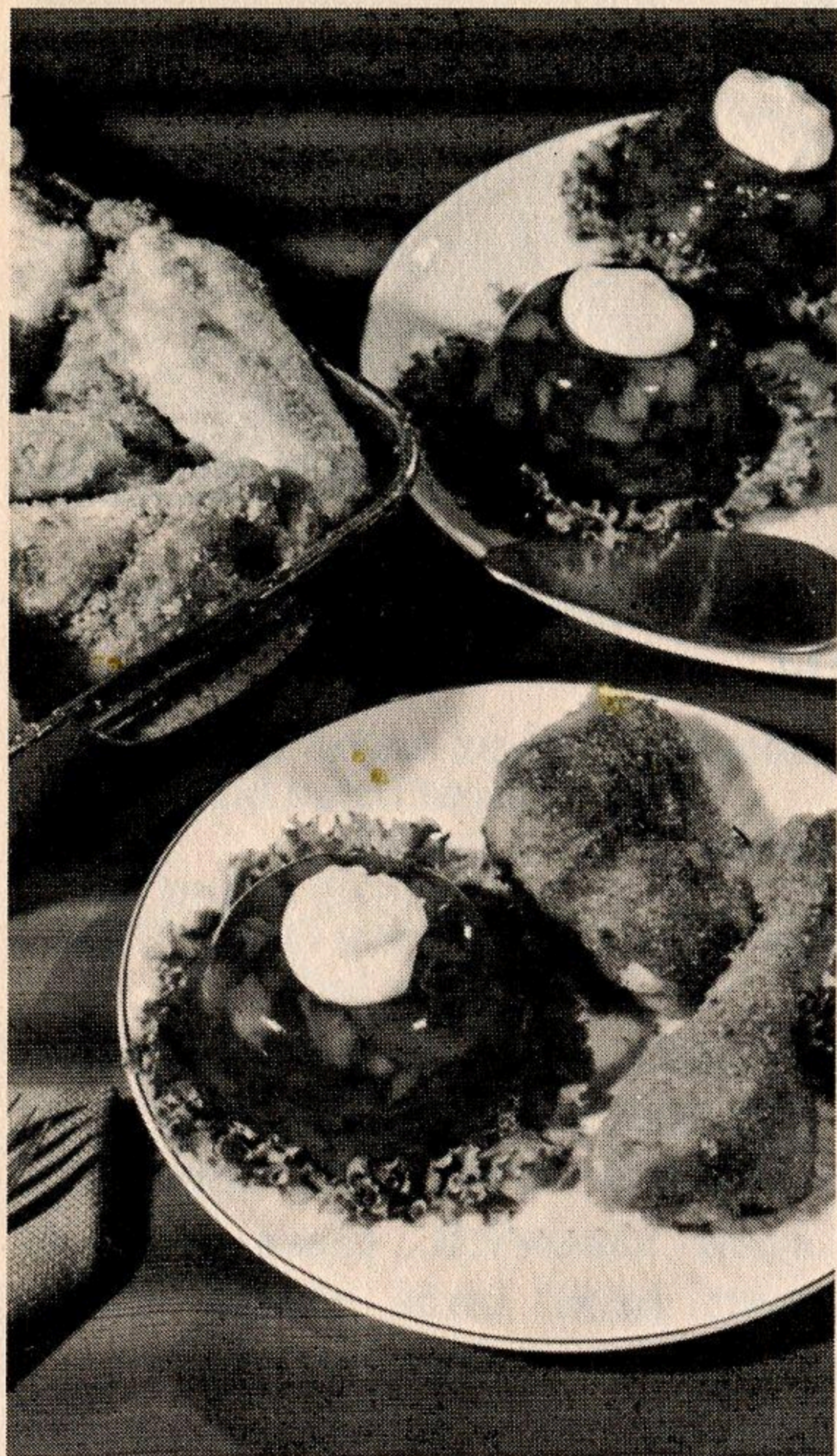
1 3-oz. pkg. lime flavored
gelatin
1 cup boiling water
½ cup cold water
1 tablespoon lemon juice
1 8-oz. pkg. Philadelphia
Brand Cream Cheese

1½ cups Kraft Miniature
Marshmallows
1⅔ cups (13½-oz. can)
crushed pineapple,
drained
½ cup chopped nuts,
optional

Dissolve lime gelatin in boiling water; add cold water and lemon juice. Gradually add to softened cream cheese, mixing until well blended. Chill until almost firm; fold in marshmallows, pineapple and nuts. Pour into a 1-quart mold; chill until firm.

6 servings





CUP OF EMERALD SALAD

- | | |
|------------------------------------|---|
| 1 3-oz. pkg. lime flavored gelatin | 1 cup (8¾-oz. can) crushed pineapple, drained |
| 1 cup boiling water | |
| ¾ cup cold water | ½ cup shredded cucumber |
| | Miracle Whip Salad Dressing |

Dissolve lime gelatin in boiling water; add cold water. Chill until slightly thickened; fold in pineapple and cucumber. Pour into 4 custard cups; chill until firm. Unmold; top with salad dressing.

4 servings

FIRESIDE CHICKEN BAKE

- | | |
|-----------------------------|------------------------------------|
| 1 broiler-fryer, cut up | ½ cup Kraft Grated Parmesan Cheese |
| Miracle Whip Salad Dressing | Dash of salt and pepper |
| 1 cup corn flake crumbs | |

Coat chicken with salad dressing; dip in combined crumbs, cheese and seasonings. Place in baking dish; bake at 350°, 1 hour.

3 to 4 servings

MOCHA SOUFFLÉ

- | | |
|---------------------------------------|--|
| 1 envelope unflavored gelatin | 4 eggs, separated |
| 2¼ cups water | 1 8-oz. pkg. Philadelphia Brand Cream Cheese |
| 3 1-oz. squares unsweetened chocolate | 1 cup heavy cream, whipped |
| 1½ cups sugar | |
| 1 teaspoon instant coffee powder | |

Soften gelatin in ½ cup cold water; stir over low heat until dissolved. Melt chocolate in saucepan over low heat. Add 1 cup sugar and instant coffee powder; mix well. Blend in egg yolks. Gradually add remaining water; cook, stirring constantly until slightly thickened. Gradually add chocolate mixture and gelatin to softened cream cheese, mixing until well blended. Chill until slightly thickened. Beat egg whites until frothy; add remaining sugar and beat until stiff but not dry. Fold egg whites and whipped cream into chocolate mixture.

Wrap a 3-inch collar of aluminum foil around top of 1½-quart soufflé dish; secure with tape. Pour mixture into dish; chill until firm. Remove foil collar before serving.

Variation: *Kahula Soufflé*: Substitute 2 tablespoons Kahula for instant coffee powder. Add to softened cream cheese with chocolate and gelatin mixture.

CRANBERRY WAFFLES SUPREME

- | | |
|----------------------------|-------------------------------|
| Hot waffles | Whole cranberry sauce, heated |
| Kraft Whipped Cream Cheese | |

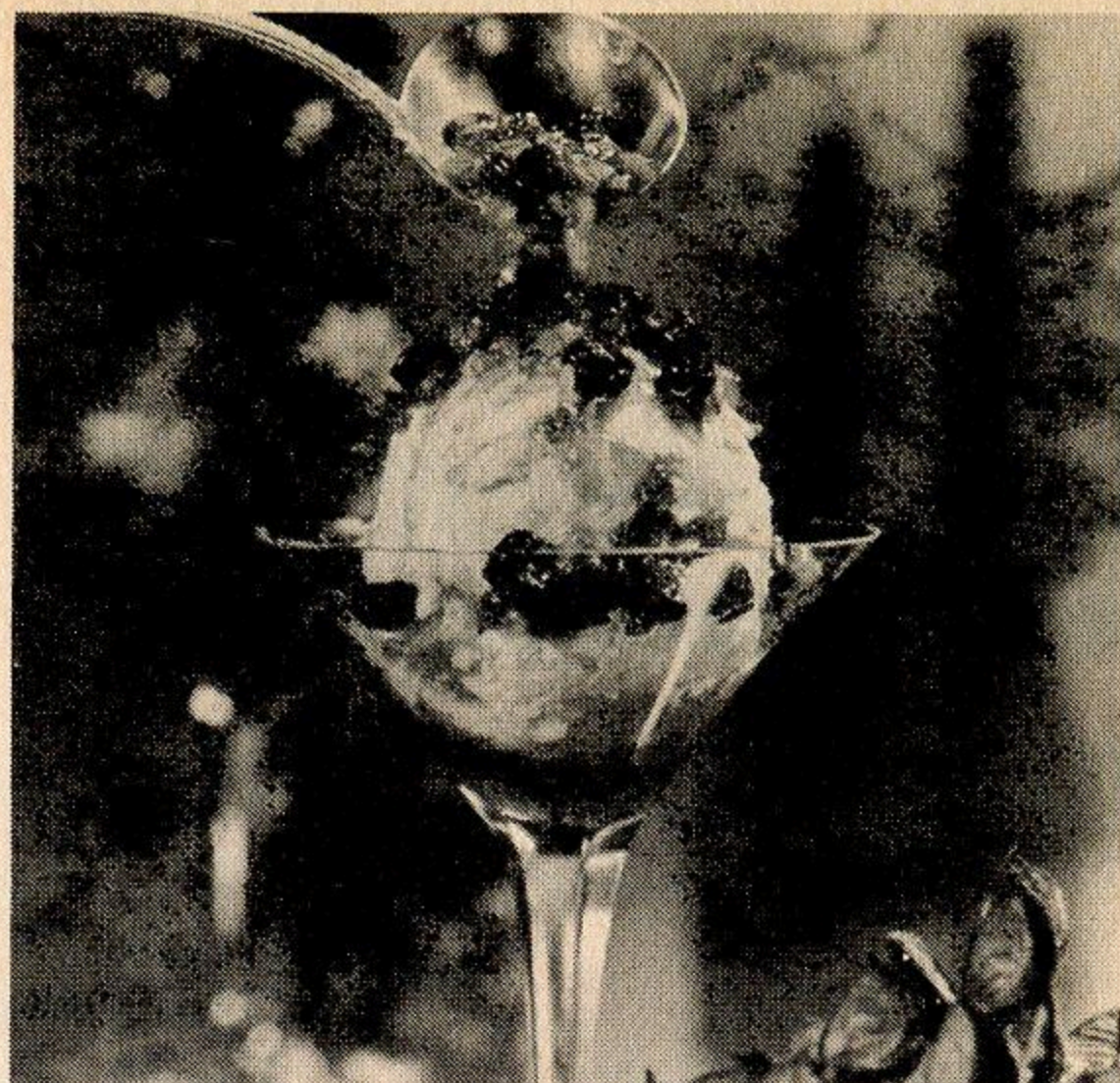
Top waffles with whipped cream cheese. Spoon on cranberry sauce.

HOLIDAY SAUCE

1 cup mincemeat
½ cup Kraft Pure Orange Marmalade
¼ cup Parkay Margarine

Combine ingredients; heat. Serve on vanilla ice cream.

1¾ cups



BELL RINGER SPREAD

1 8-oz. pkg. Philadelphia Brand Cream Cheese	1 2¼-oz. can deviled ham
1½ cups (6 ozs.) shredded Cracker Barrel Brand Sharp Natural Cheddar Cheese	1 tablespoon milk
	½ teaspoon Worcestershire sauce
	Chopped green pepper

Combine softened cream cheese and cheddar cheese, mixing until well blended. Add deviled ham, milk and Worcestershire sauce; mix well. Chill. Shape mixture into a bell; garnish with green pepper.

TOASTY PEANUT BUTTER BROIL

Sliced white bread, toasted	Kraft American Slices Pasteurized Process Cheese
Peanut butter	Crisply cooked bacon slices

For each sandwich, spread slice of toast with peanut butter. Cover with slices of cheese and bacon. Broil until cheese melts.

THE FAMILY FAVORITE

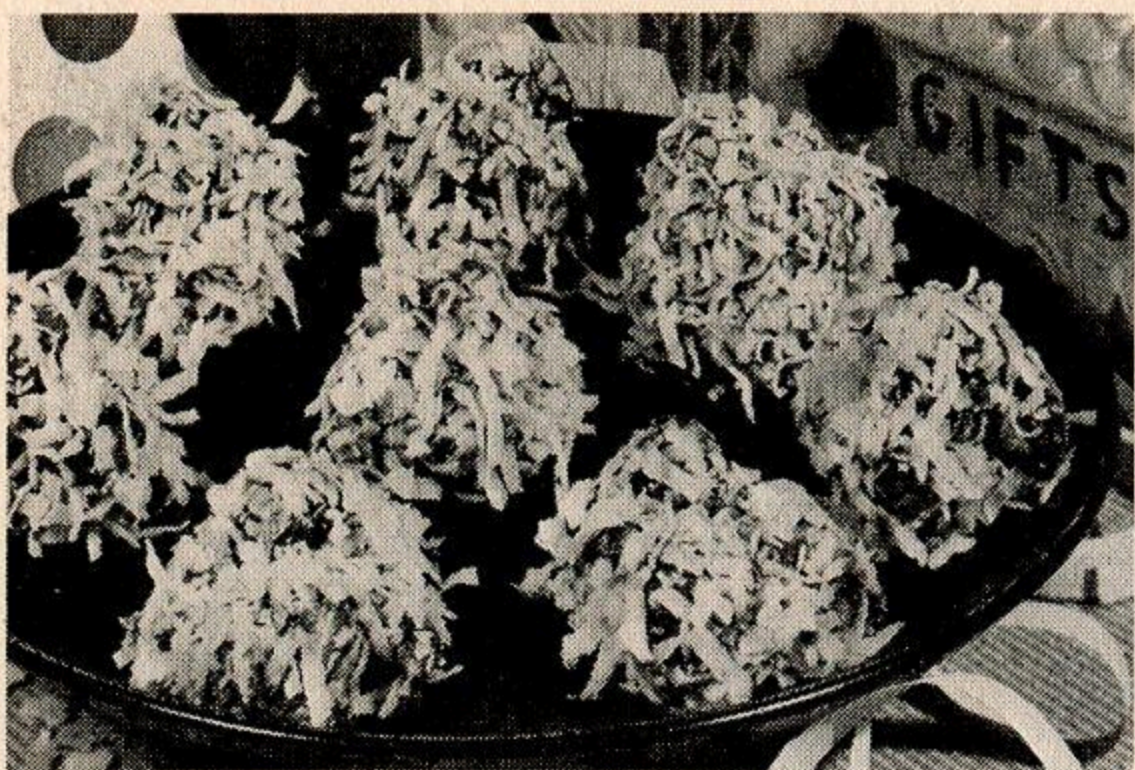
Sliced white bread	Sliced boiled or baked ham
Kraft American Slices Pasteurized Process Cheese	Sliced sweet pickles
	Soft Parkay Margarine

For each sandwich, cover slice of bread with cheese, ham, pickle slices, second slice of ham and cheese. Top with second slice of bread. Spread bread with margarine; grill on both sides until golden brown.

YULETIDE SNACK TRAY

Sliced party rye bread	Teez Dip with Blue Cheese
Kraft Pimento Pasteurized Neufchatel Cheese Spread	Cherry tomatoes
Kraft Bacon Pasteurized Process Cheese Spread	Cauliflowerets
	Celery sticks

For each sandwich, spread slice of bread with pimento cheese spread or bacon cheese spread; top with second slice of bread. Serve with dip and vegetable dippers.



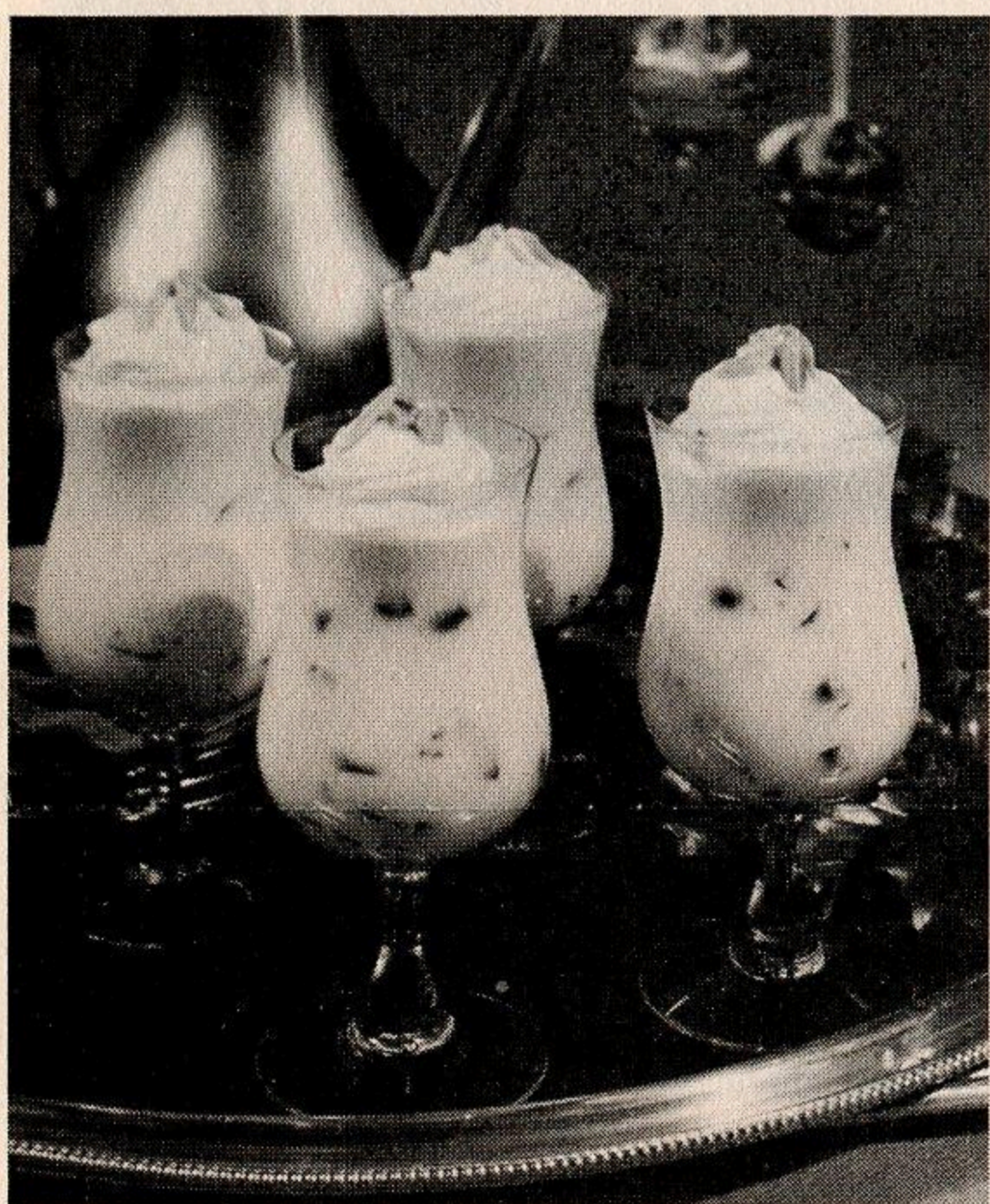
CHOCOLATE MARSHMALLOW HAYSTACKS

1 3-oz. pkg. Philadelphia
Brand Cream Cheese
2 tablespoons milk
2 cups sifted confectioners'
sugar
2 1-oz. squares
unsweetened chocolate,
melted

$\frac{1}{4}$ teaspoon vanilla
Dash of salt
3 cups Kraft Miniature
Marshmallows
Flaked coconut

Combine softened cream cheese and milk, mixing until well blended. Gradually add sugar. Stir in chocolate, vanilla and salt; fold in marshmallows. Drop rounded teaspoons of mixture in coconut; toss until well covered. Place on baking sheet; chill until firm.

4 dozen



EGG NOG MALLOW DESSERT

4 cups Kraft Miniature
Marshmallows
 $\frac{1}{4}$ cup milk
2 eggs, beaten

1 tablespoon rum flavoring
1 cup heavy cream,
whipped

Melt marshmallows with milk in double boiler; stir until smooth. Gradually add eggs. Cook 2 to 3 minutes, stirring constantly. Remove from heat; add rum flavoring. Chill until slightly thickened; mix until well blended. Fold in whipped cream. Spoon into individual serving dishes; chill several hours or overnight. Garnish with additional whipped cream and toasted slivered almonds, if desired.

6 to 8 servings

Variations: Fold in chopped candied fruits.

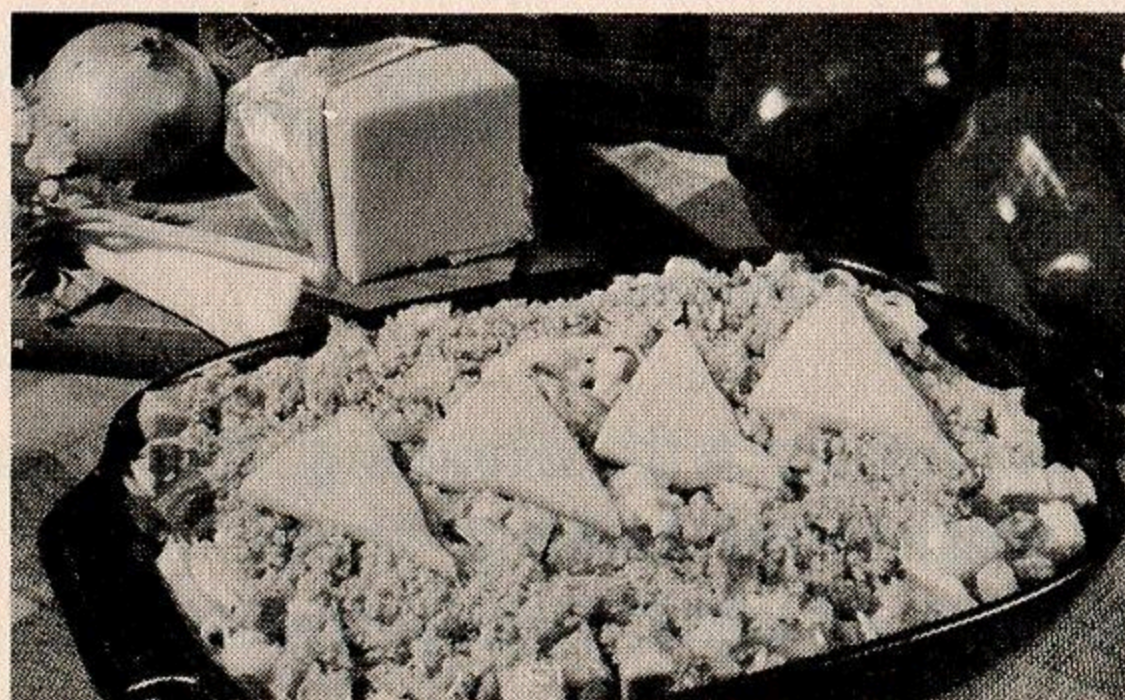
Layer with Kraft Chocolate Flavored Topping.

Layer with chopped maraschino cherries.

TURKEY VEGETABLE BAKE

1 cup sliced celery
 $\frac{1}{2}$ cup chopped onion
 $\frac{1}{4}$ cup chopped green
pepper
Parkay Margarine
Velveeta Pasteurized
Process Cheese
Spread

$\frac{1}{2}$ cup milk
 $1\frac{1}{2}$ cups diced, cooked
turkey
2 tablespoons chopped
pimiento
2 cups noodles, cooked,
drained
 $\frac{1}{4}$ cup dry bread crumbs



Combine celery, onion, green pepper and 1 tablespoon margarine; cook until tender. In a saucepan, heat $\frac{1}{2}$ lb. cubed Velveeta and milk; stir until smooth. Add vegetables, turkey and pimiento; mix. Layer noodles and turkey mixture in shallow $1\frac{1}{2}$ -qt. baking dish. Combine bread crumbs and 2 tablespoons melted margarine; sprinkle over top. Bake at 350° , 25 minutes. Top with Velveeta slices; return to oven until Velveeta melts.

6 servings

BEEF FONDUE

2 lbs. beef sirloin, cut
into 1-inch cubes
1 pint Kraft Oil

West Coast Dip
Golden Sauce

Heat oil in saucepan to 375°F. Transfer to fondue pot which is placed over canned heat or an alcohol burner. Spear meat with fondue fork, place in hot oil, cook to desired doneness. Remove meat from fondue fork to dinner plate. Serve with West Coast Dip and Golden Sauce.

WEST COAST DIP

1 pkg. Kraft Sour Cream
Sauce Mix
½ cup Miracle Whip Salad
Dressing

2 tablespoons minced
chives

Prepare sauce mix as directed on package increasing milk to ¾ cup. Add salad dressing and chives; mix until well blended. Serve with beef fondue.

1½ cups

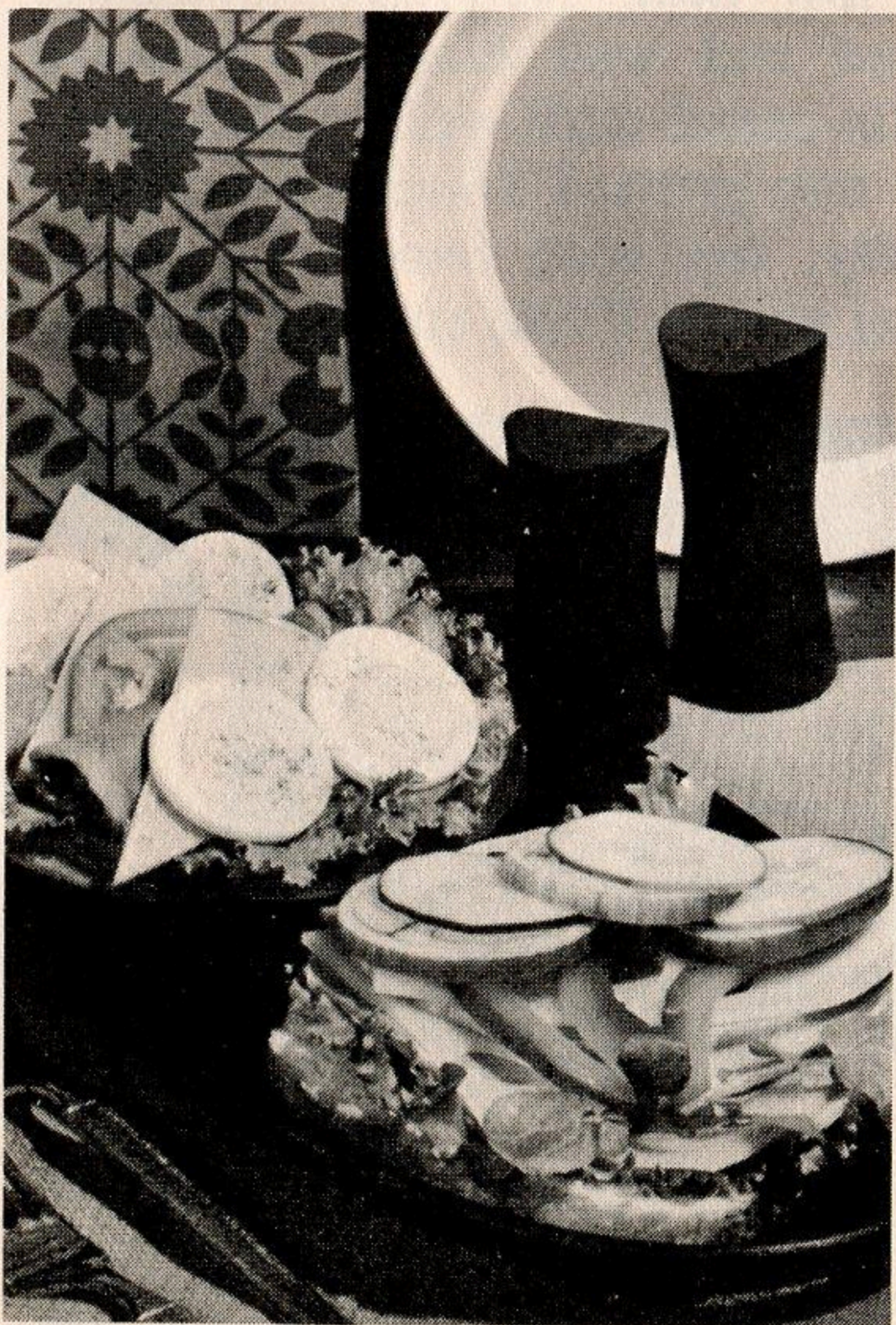
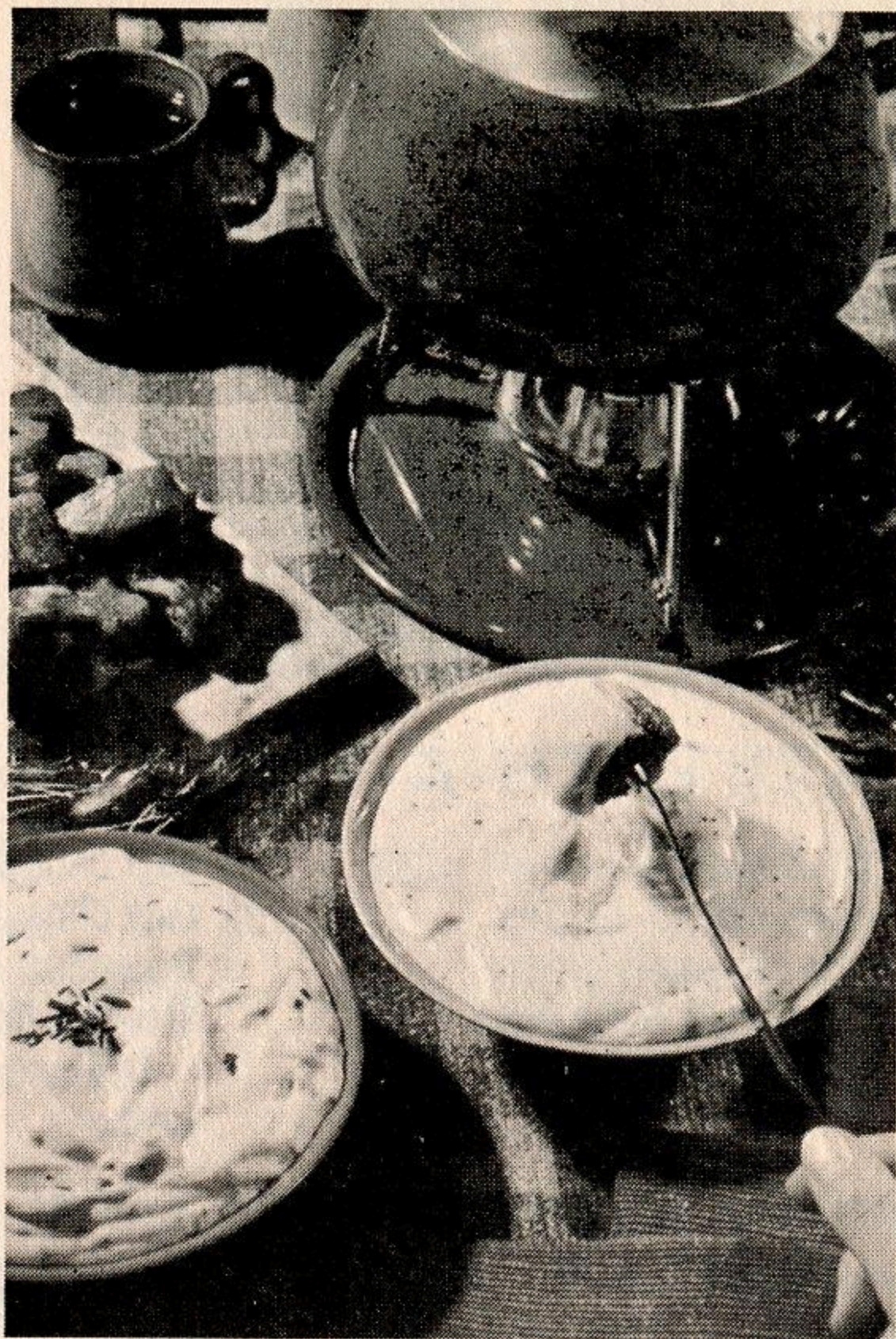
GOLDEN SAUCE

¾ cup Miracle Whip Salad Dressing
1 tablespoon Kraft Prepared
Mustard

½ teaspoon poppy seeds

Combine all ingredients; mix well. Serve with beef fondue.

¾ cup



DANISH DAISY SANDWICH

Sliced white bread
Kraft Mayonnaise
Lettuce
Kraft Natural Swiss Cheese
Sliced, cut in half

Boiled ham slices
Cucumber slices
Red onion slices
Sweet pickle slices
Watercress

For each sandwich, spread slice of bread with mayonnaise; cover with lettuce. Add cheese slices alternately with ham. Top with slices of cucumber, onion, pickle and watercress.

SMÖRGASBORD SANDWICH

Sliced rye bread
Kraft Prepared Mustard
Lettuce
Kraft Natural Caraway
Cheese Sliced, cut in half

Sliced roast beef, rolled
Tomato slices, cut in half
Hard-cooked eggs, sliced
Paprika

For each sandwich, spread slice of bread with mustard; cover with lettuce. Cut cheese in half diagonally. Top sandwich with cheese triangles, beef rolls, tomato and egg slices. Sprinkle eggs with paprika.



BERRY-MERRY SWEETS

2 cups (1-lb. 2-oz. can)
sweet potatoes, sliced
1 10-oz. pkg. frozen
cranberry-orange
relish, thawed

1 cup Kraft Miniature
Marshmallows

Place sweet potatoes in a 10 x 6-inch baking dish. Top with cranberry-orange relish. Bake at 350°, 30 minutes. Arrange marshmallows on top. Broil until lightly browned.

6 servings

DATE WITH-A-WALDORF SALAD

2 tablespoons orange juice
3 cups cubed apples
1 cup chopped celery
1 cup Kraft Miniature
Marshmallows

$\frac{1}{4}$ cup chopped dates
 $\frac{1}{4}$ cup chopped pecans
1 teaspoon orange rind
Miracle Whip Salad
Dressing
Lettuce

Sprinkle orange juice over apples. Add celery, marshmallows, dates, nuts, orange rind and enough salad dressing to moisten; toss lightly. Serve in lettuce-lined bowl.

6 servings



PEANUT BUTTER AND JELLY CRISPS

$\frac{1}{3}$ cup Parkay Margarine
 $\frac{3}{4}$ cup peanut butter
4 cups Kraft Miniature
Marshmallows

5 cups crisp rice cereal
1 10-oz. jar Kraft
Grape Jelly

Melt margarine and peanut butter in 3-quart saucepan over low heat. Add marshmallows; stir until melted and well blended. Remove from heat. Stir in cereal until well coated; press half of mixture into greased 8-inch square pan. Spread with jelly; top with remaining cereal mixture, pressing gently. Chill; cut into squares.

FANTASY FUDGE

3 cups sugar
 $\frac{3}{4}$ cup Parkay Margarine
 $\frac{2}{3}$ cup (6-oz. can)
evaporated milk
2 6-oz. pkgs. (2 cups)
semisweet chocolate
pieces

2 cups (7-oz. jar) Kraft
Marshmallow Creme
1 cup chopped nuts
1 teaspoon vanilla

Combine sugar, margarine and milk; bring to a rolling boil, stirring constantly. Boil 5 minutes over medium heat, stirring constantly. (Mixture scorches easily.) Remove from heat; stir in chocolate pieces until melted. Add marshmallow creme, nuts and vanilla; beat until well blended. Pour into a greased 13 x 9-inch pan. Cool; cut in squares.



CANDIED SALAD

1 3-oz. pkg. Philadelphia
Brand Cream Cheese
¼ cup Miracle Whip Salad
Dressing

¾ cup chopped candied
fruit
2 1-lb. cans pear halves,
drained
Lettuce

Combine softened cream cheese and salad dressing, mixing until well blended. Stir in candied fruit. For each salad, arrange 2 pear halves on lettuce. Top with salad dressing mixture; garnish with candied cherries, if desired.

6 to 8 servings.

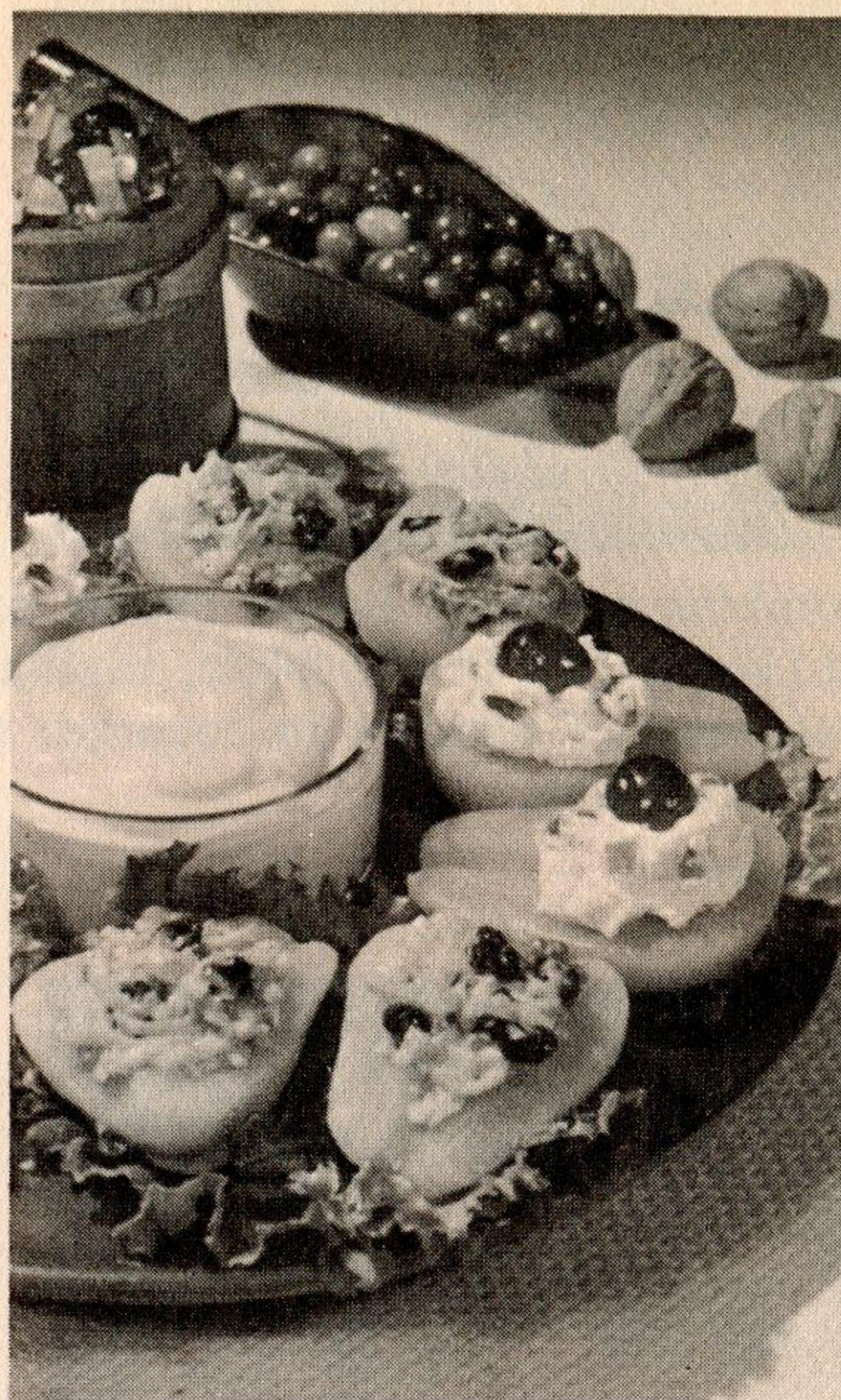
RELISH PEAR

2 1-lb. cans pear halves,
drained
Lettuce

1 10-oz. pkg. frozen
cranberry-orange relish,
thawed, drained
Miracle Whip Salad
Dressing

For each salad, arrange 2 pear halves on lettuce. Top each pear half with relish; garnish with an orange peel twist, if desired. Serve with salad dressing.

6 to 8 servings.



CARROT TOP PEARS

¾ cup shredded carrots
¼ cup raisins
¼ cup chopped walnuts

Miracle Whip Salad
Dressing
1 1-lb. can pear halves,
drained
Lettuce

Combine carrots, raisins, nuts and enough salad dressing to moisten; toss lightly. For each salad, arrange 2 pear halves on lettuce. Top with carrot mixture.

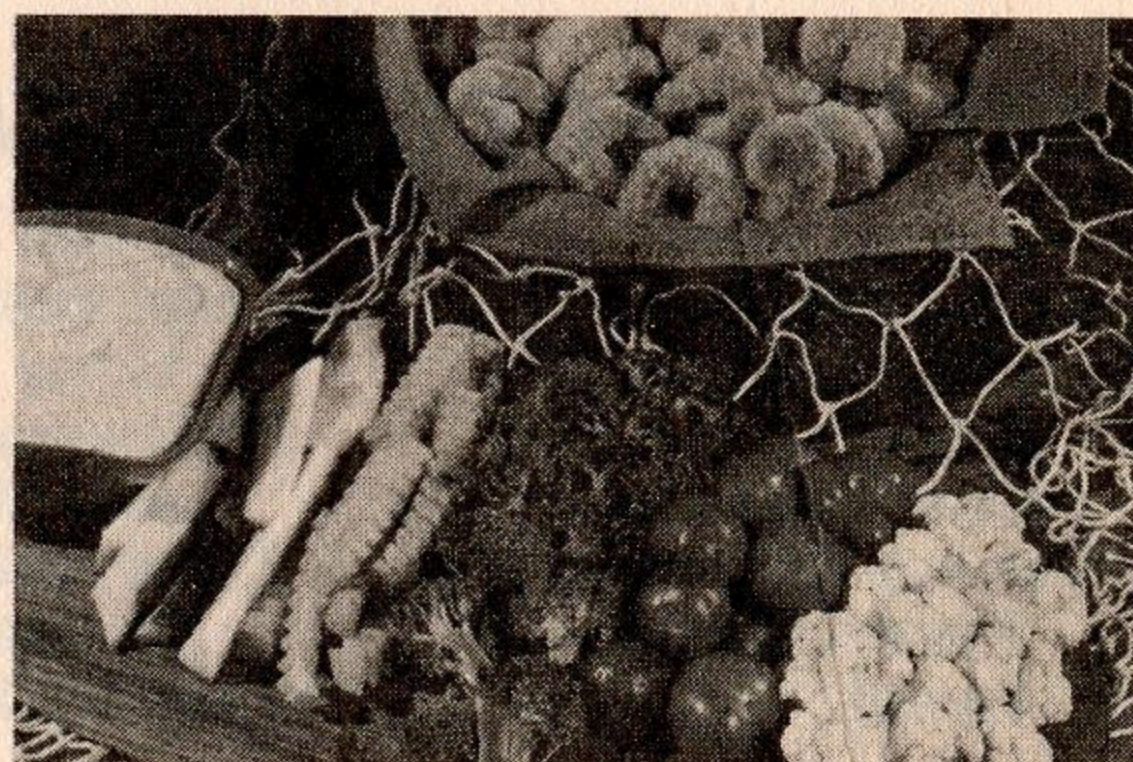
3 to 4 servings

SASSY SHRIMP APPETIZERS

Cooked shrimp
Roka Brand Blue Cheese
Dressing

Dry bread crumbs

Coat shrimp with dressing; dip in crumbs. Place on ungreased baking sheet. Bake at 400°, 10 minutes or until lightly browned.



SAN FRANCISCO DIP

1 pkg. Kraft Sour Cream Sauce Mix ⅓ cup Kraft Green Goddess
Salad Dressing

Prepare sauce mix as directed on package, except using ½ cup milk. Add dressing; mix well. Serve with crisp vegetable dippers.

1¼ cup

PINK FLUFF

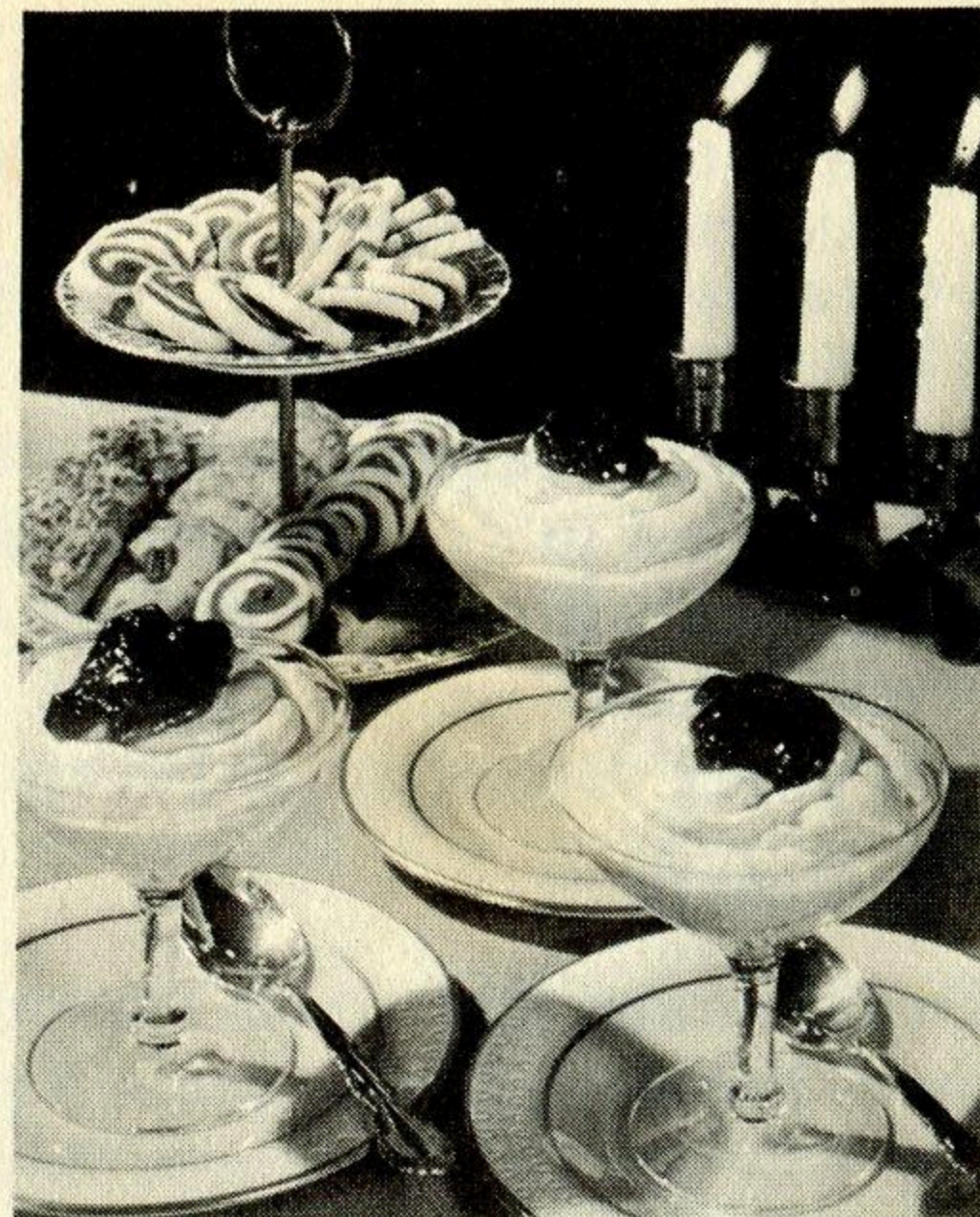
1 3-oz. pkg. Philadelphia
Brand Cream Cheese

$\frac{1}{2}$ cup Kraft Pure Strawberry
Preserves

1 cup heavy cream, whipped

Combine softened cream cheese and strawberry preserves; mix well. Fold in whipped cream. Spoon into dessert dishes; garnish with additional preserves.

4 to 6 servings



EASTER CORSAGE CAKE

3 9-inch cake layers
Angel Mallow Frosting

Kraft Flavored Jet-Puffed
Marshmallows

Fill and frost cake layers with Angel Mallow Frosting. Decorate with Marshmallow Flower.

ANGEL MALLOW FROSTING

$\frac{1}{2}$ cup sugar
2 egg whites
2 tablespoons water

2 cups (7-oz. jar) Kraft
Marshmallow Creme
 $\frac{1}{2}$ teaspoon vanilla

Combine sugar, egg whites and water in double broiler; beat with electric or rotary beater over boiling water until soft peaks form. Add marshmallow creme; beat to stiff peaks. Remove from heat; beat in vanilla. If desired, tint $\frac{1}{3}$ of frosting pale yellow with food coloring and use as filling.

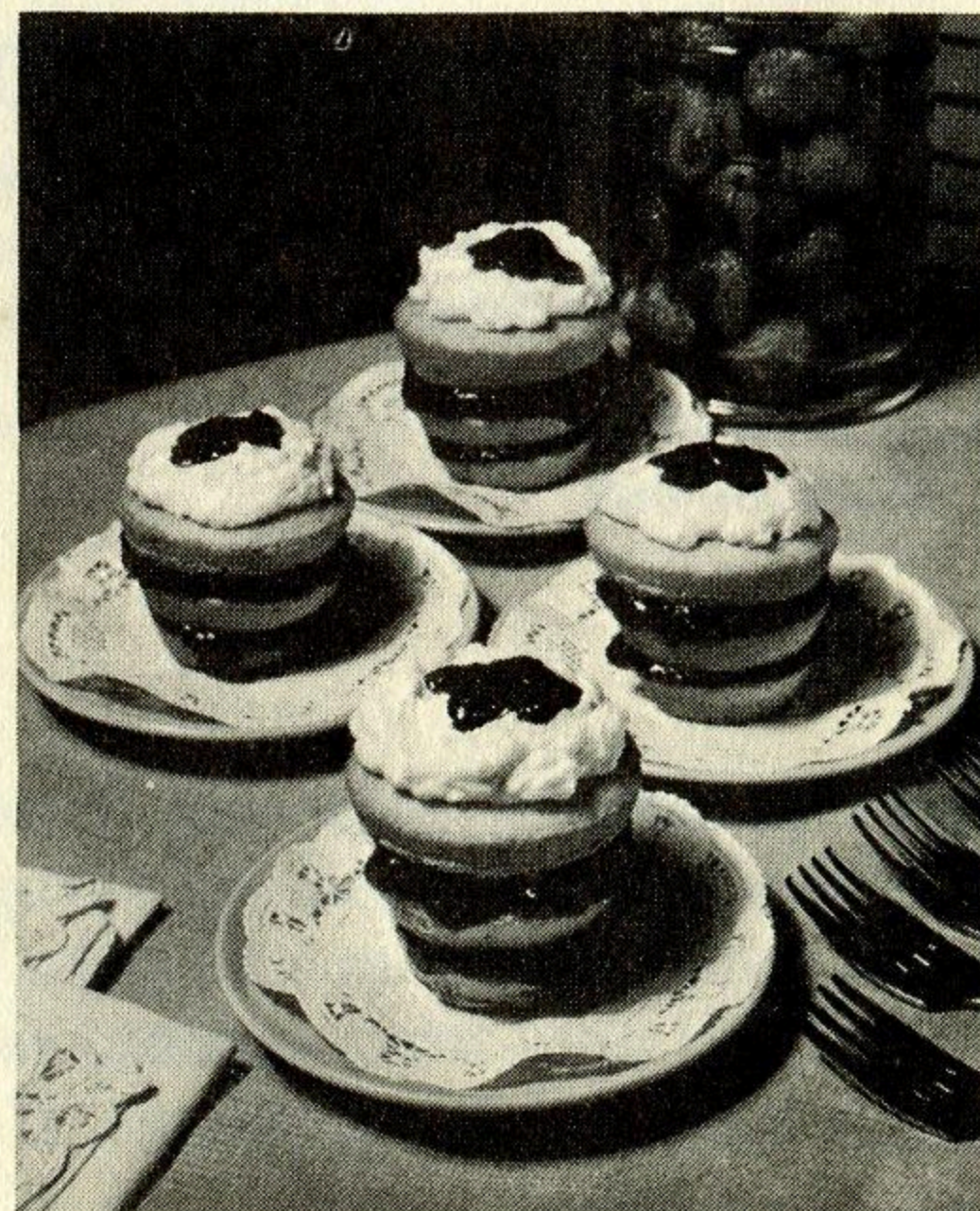
MARSHMALLOW FLOWER: Cut marshmallows crosswise into 4 petals each. Arrange petals in a flower design, slightly overlapping tips.

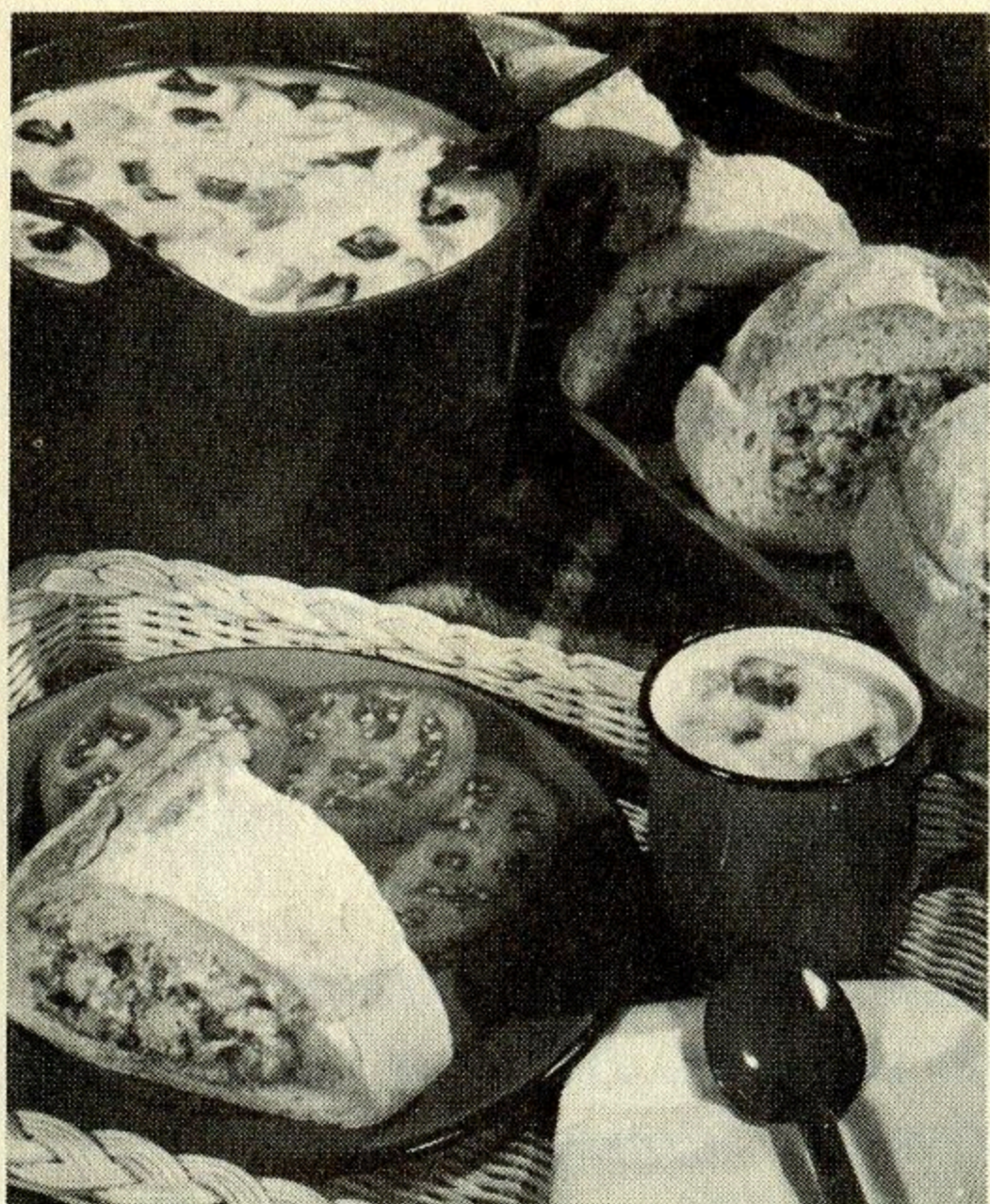
RIBBON CUPCAKES

Baked cupcakes
Kraft Pure Strawberry Preserves

Whipped cream

Cut cupcakes horizontally into 3 layers. Fill with preserves. Frost top with whipped cream; garnish with additional preserves.





SUPER HERO

1 loaf French bread, 20-inches
long, 4-inches wide
1 1-lb. can salmon, drained,
flaked

$\frac{1}{3}$ cup chopped onion
 $\frac{1}{2}$ cup chopped unpeeled
cucumber
Miracle Whip Salad
Dressing

Cut a lengthwise slice from top of bread; scoop out center to form a shell. Tear bread removed into crumbs; combine with remaining ingredients and enough salad dressing to moisten. Toss lightly. Fill shell with salmon mixture; cover with top slice of bread. Cut into 8 slices.

8 sandwiches

Note: 2 $6\frac{1}{2}$ or 7-oz. cans of tuna may be substituted for salmon.

EASTER 'TATER TREATS

2 cups (1-lb. 2-oz. can)
mashed sweet potatoes
 $\frac{1}{4}$ cup brown sugar, packed
1 teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon

1 cup (11-oz. can) drained
mandarin orange segments
 $1\frac{1}{2}$ cups Kraft Miniature
Marshmallows

Combine sweet potatoes, sugar, salt and cinnamon; whip until fluffy. Fold in orange segments and marshmallows. Spoon into 8 custard cups. Bake at 350° , 20 minutes.

8 servings

MARBLE CHEESE CAKE

1 cup graham cracker crumbs
3 tablespoons Parkay Margarine, melted
3 tablespoons sugar
* * * *

3 8-oz. pkgs. Philadelphia Brand Cream Cheese

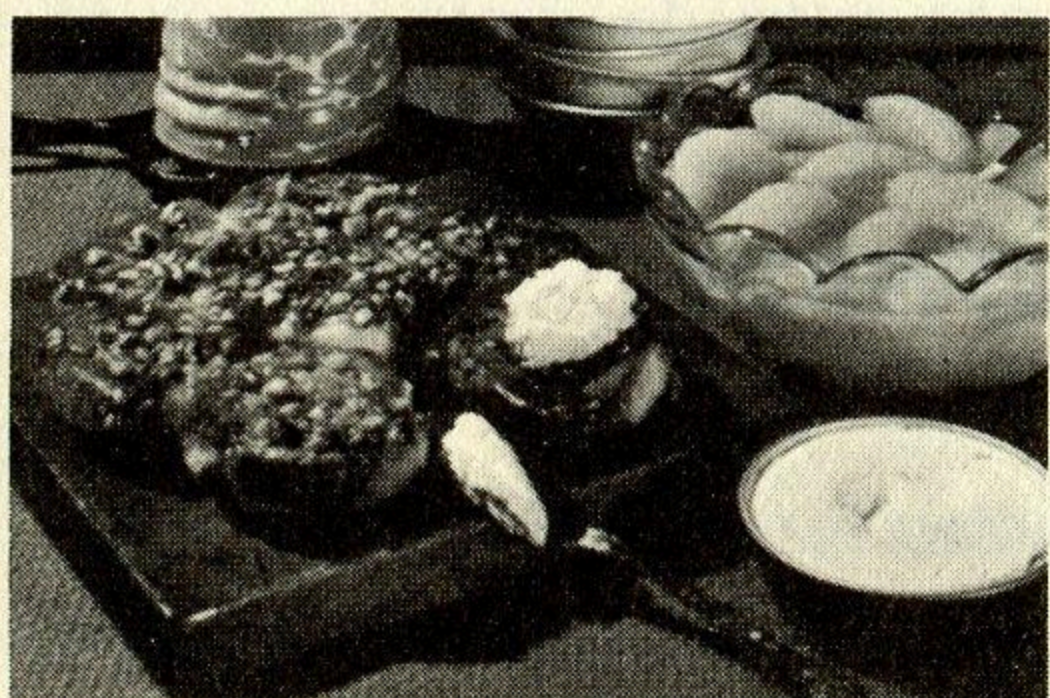
$\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup flour
1 teaspoon vanilla
3 eggs

1 1-oz. square unsweetened chocolate, melted

Combine crumbs, margarine and sugar. Press onto bottom of 9-inch spring pan. Bake at 325° , 10 minutes.

Combine softened cream cheese, sugar, flour and vanilla, mixing until well blended. Add eggs, one at a time, mixing well after each addition.

Reserve 1 cup of batter; pour remaining batter over crust. Add chocolate to reserved batter; mix well. Spoon chocolate batter into pan; cut through batter several times for marble effect. Bake at 450° , 10 minutes; reduce temperature to 250° and continue baking 30 minutes. Loosen cake from rim of pan; cool before removing rim of pan.



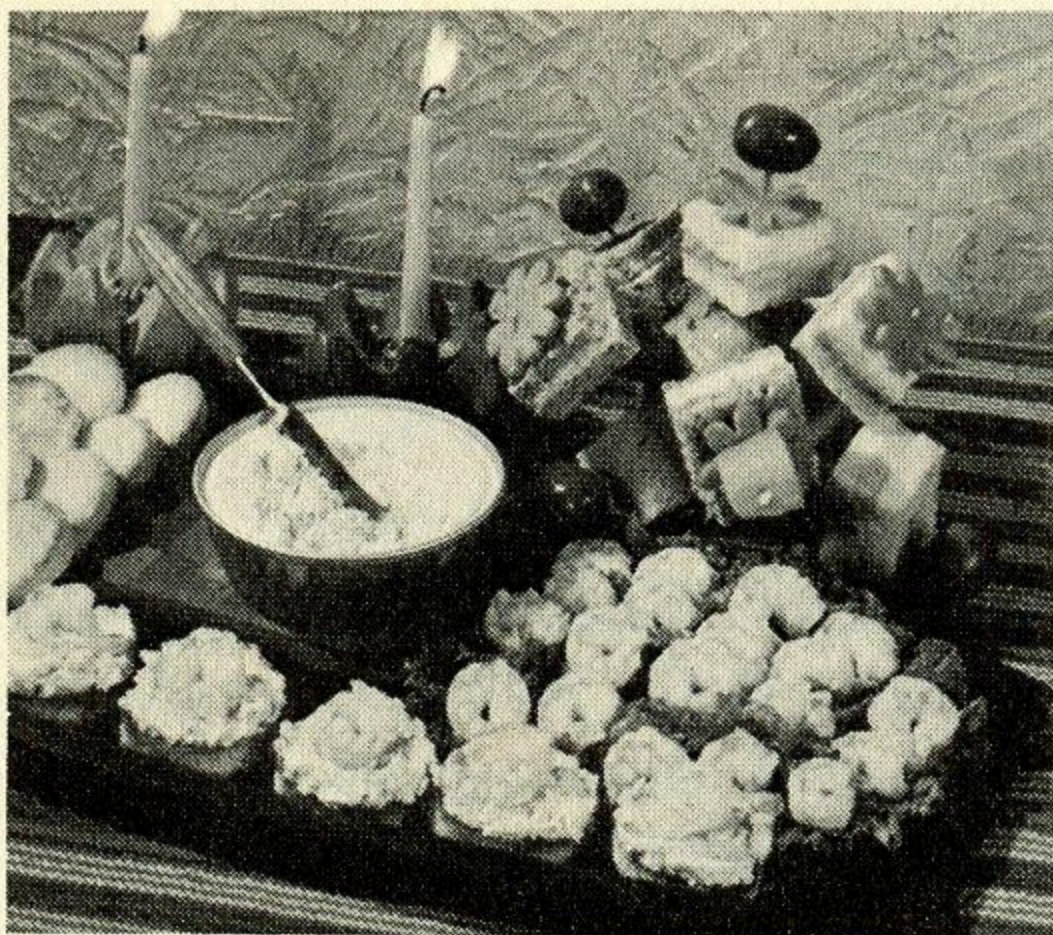
QUICK BREAKFAST FIXIN'S

1 can Pillsbury Refrigerated
Quick Caramel Danish
Rolls with Nuts

Kraft Whipped Cream Cheese
Kraft Fresh-Chilled Grapefruit
Sections, sweetened

Prepare rolls in round layer pan as directed on package. Spread rolls with whipped cream cheese. Serve with grapefruit sections.

8 rolls



GULF COAST APPETIZERS

White bread rounds, toasted Cooked shrimp
Catalina Whipped Cream Cheese

Spread bread rounds with whipped cream cheese. Top with shrimp.

FESTIVE FINGER SANDWICHES

Sliced white bread Carrot circles, cut in
Sliced whole wheat bread flower shape
Catalina Whipped Cream Cheese Pineapple chunks
Stuffed olives Orange

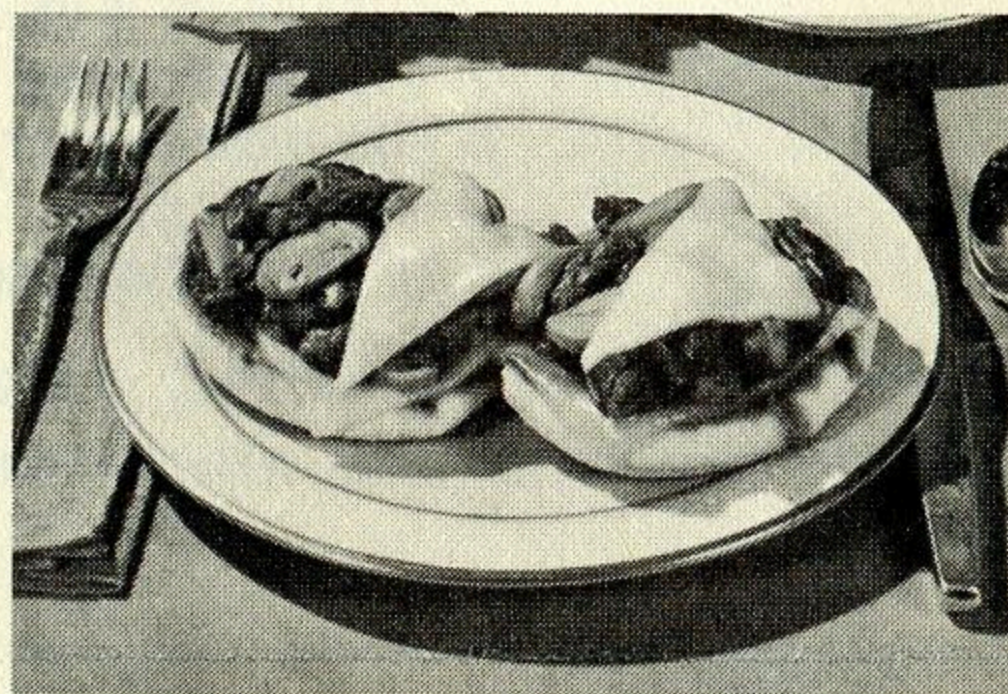
Trim crusts from bread. Spread one slice of bread with whipped cream cheese. Cover with a second slice of bread. Cut into 1½-inch squares. Arrange sandwiches on picks with olives, carrot flowers and pineapple chunks. Secure picks in orange.

SUNNY OPEN FACE SANDWICH

1 10-oz. pkg. frozen cut asparagus 4 English muffins, split, toasted
1 3-oz. can mushroom pieces Kraft American Singles Pasteurized Process Cheese Food

Cook asparagus as directed on package; add mushrooms. Heat; drain. For each sandwich, cover two muffin halves with cheese food slices; top with asparagus mixture and cheese food slice, cut in half. Broil until cheese food melts.

4 sandwiches



SAMOAN SALAD

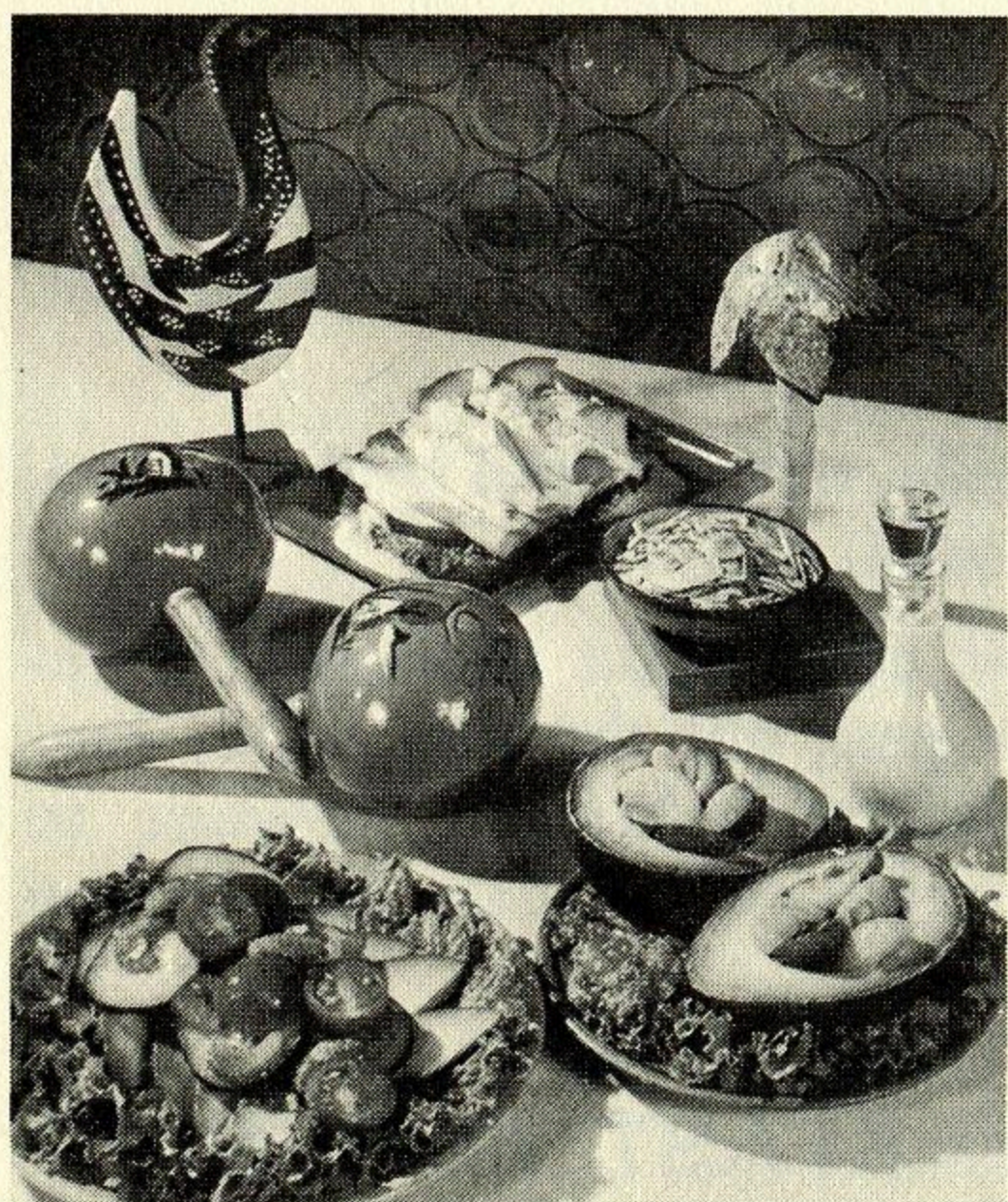
Avocado halves Mandarin orange segments
Lettuce Toasted sliced almonds
Strawberry halves Salad Secret Brand Dressing

Place avocado halves on lettuce. Fill with fruit and nuts. Serve with dressing.

GAZPACHO SALAD

Cherry tomato halves Casino Brand French Dressing
Cucumber slices Avocado slices
Celery slices Lettuce
Chopped onion

Marinate tomato, cucumber, celery and onion in dressing. Arrange avocado slices on lettuce-lined plate; top with marinated vegetables.



SMORGASBORD SANDWICH

Sliced rye bread Ham slices
Lettuce Avocado slices
Tomato slices Kraft Green Goddess Dressing

For each sandwich, cover a slice of bread with lettuce, tomato, ham and avocado slices. Top with dressing; garnish with sieved egg yolk, if desired.

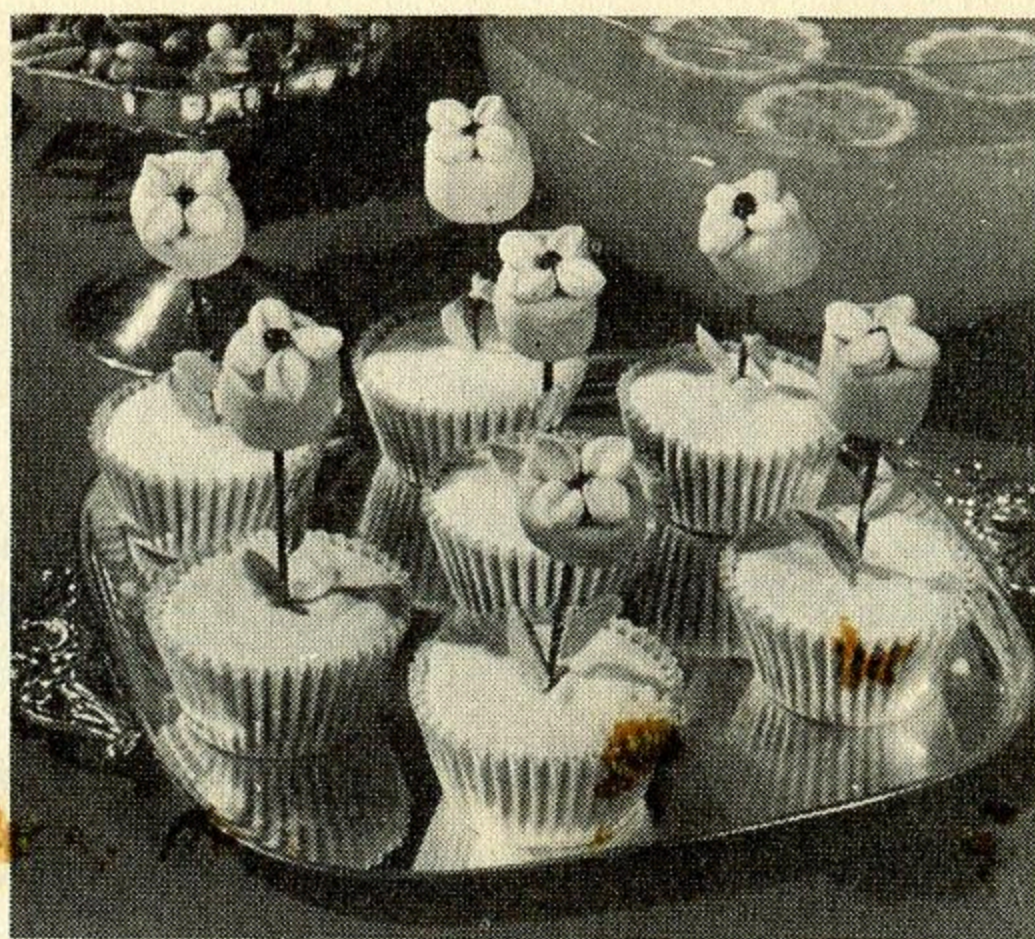
POSIES IN A BASKET

- | | |
|--|--|
| 3 cups Kraft
Miniature Marshmallows | 1 cup heavy cream,
whipped |
| $\frac{1}{2}$ cup orange juice | $\frac{1}{2}$ cup sliced almonds,
toasted |
| 2 teaspoons grated orange rind | |

Melt marshmallows with orange juice and orange rind in double boiler; Stir until smooth. Add $\frac{1}{4}$ cup brandy, if desired; chill until thickened. Fold in whipped cream and nuts; spoon into paper dessert cups. Freeze.

6 to 8 servings

To Decorate: Cut Kraft Flavored Miniature Marshmallows crosswise into 4 petals each. For each flower, press 5 petals onto Kraft Flavored Jet-Puffed Marshmallow. Use jelly for center. Secure flowers and leaves cut from Kraft Flavored Jet-Puffed Marshmallows to colored toothpicks.



RASPBERRY LEMON MOLD

- | | |
|---|---|
| 1 $3\frac{3}{4}$ -oz. pkg. instant lemon
pudding mix | * * * * |
| 1 cup Miracle Whip Salad
Dressing | 2 3-oz. pkgs. raspberry flavored
gelatin |
| 1 envelope unflavored gelatin | 1 cup boiling water |
| $\frac{1}{2}$ cup lemon juice | $1\frac{1}{2}$ cups cold water |
| | $1\frac{1}{2}$ cups applesauce |

Prepare pudding as directed on package; fold in salad dressing. Soften unflavored gelatin in lemon juice; stir over low heat until dissolved. Cool. Stir into salad dressing mixture; pour into 2-quart mold or 13 x 9-inch baking pan. Chill until firm.

Dissolve raspberry gelatin in boiling water; add cold water. Stir in applesauce; chill until slightly thickened. Pour over molded gelatin layer; chill until firm. Unmold.

10 to 12 servings

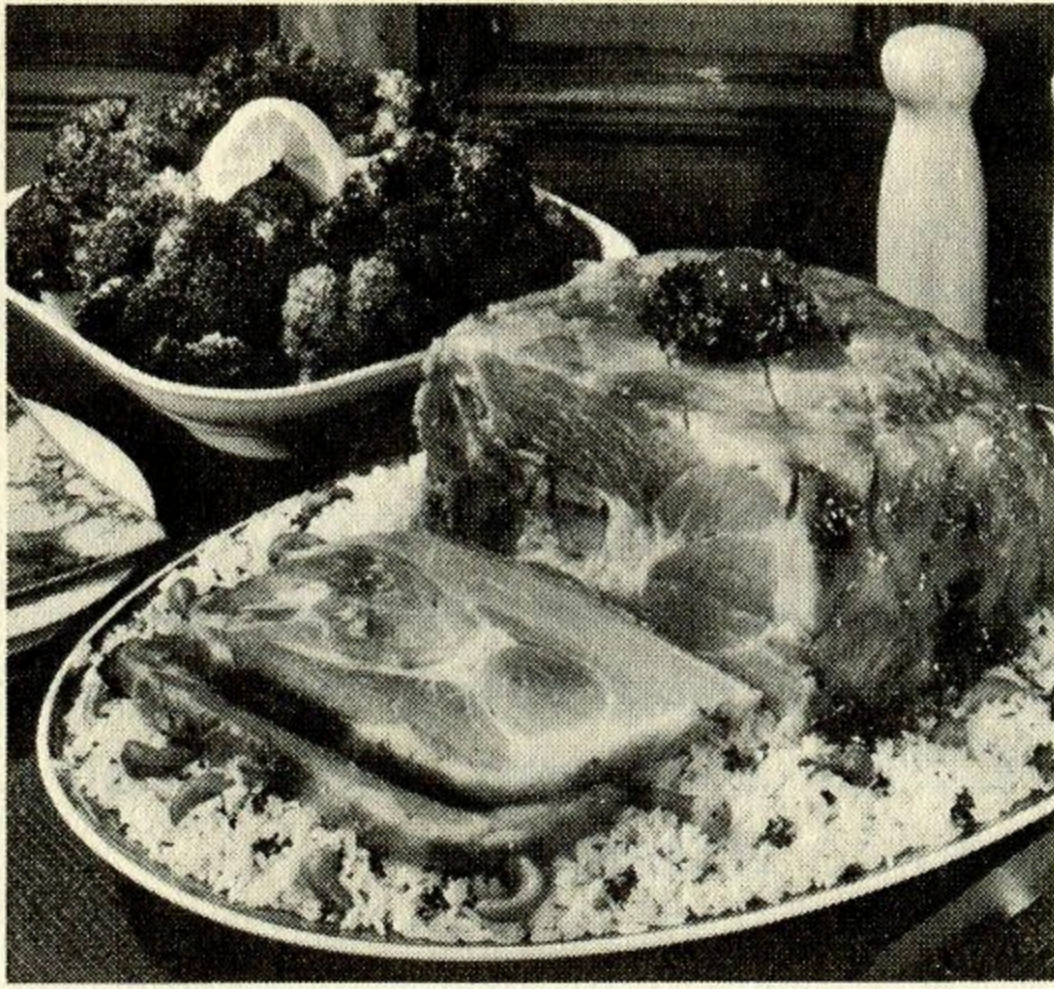
HEAVENLY HALO MOLD

- | | |
|--|---|
| 1 1-lb. $4\frac{1}{2}$ -oz. can crushed
pineapple | $2\frac{1}{2}$ cups boiling water |
| 2 3-oz. pkgs. lemon flavored
gelatin | 1 cup heavy cream, whipped |
| 3 cups Kraft Miniature
Marshmallows | 1 loaf angel food cake
(7 x 4 x 3-inch), cut in
$\frac{1}{2}$ -inch cubes |

Drain pineapple, reserving 1 cup syrup. Dissolve gelatin and marshmallows in boiling water; add reserved syrup. Chill until almost thickened. Whip; fold in pineapple, whipped cream and cake cubes. Pour into 10-inch tube pan or 3-quart ring mold. Chill until firm; unmold on serving plate. Garnish with frosted grapes, grated orange rind and lemon leaves, if desired.

12 to 14 servings





HAM MAGNIFIQUE

- | | |
|--|------------------------------------|
| 2 10-oz. jars Kraft Pure
Pineapple Preserves or
Orange Marmalade | 1 teaspoon Worcestershire
sauce |
| $\frac{1}{4}$ cup vinegar | Dash of Tabasco sauce |
| 2 tablespoons Kraft Prepared Mustard | 1 5-lb. canned ham |

Combine preserves, vinegar, mustard, Worcestershire sauce and Tabasco sauce; mix well. Spoon half of preserves mixture over ham; bake at 325° until done, basting occasionally. Serve with remaining heated preserves sauce.
8 to 10 servings

OLYMPIA SALAD

- | | |
|---|---------------------------------|
| 1 1-lb. can pear halves, drained, cubed | Roka Brand Blue Cheese Dressing |
| $\frac{1}{2}$ cup sliced celery | 2 apples, cut in slices, cored |
| $\frac{1}{4}$ cup raisins | Lettuce |

Combine pears, celery, raisins and enough dressing to moisten; toss lightly. Arrange apple slices on lettuce; top with pear salad.

4 to 6 servings

SAVORY-FROSTED MEAT LOAF

- | | |
|---|---|
| 2 lbs. ground beef | * * * * |
| $\frac{1}{2}$ cup Kraft French Dressing | 2 cups hot mashed potatoes |
| $\frac{1}{2}$ cup dry bread crumbs | 1 egg, beaten |
| $\frac{1}{2}$ cup chopped onion | $\frac{1}{2}$ cup Miracle Whip Salad Dressing |
| 2 eggs, beaten | Broiled mushrooms |
| 1 teaspoon salt | Pimiento strips |
| $\frac{1}{4}$ teaspoon pepper | Parsley |

Combine meat, French dressing, crumbs, onion, eggs, salt and pepper. Shape into oval loaf in shallow baking dish; bake at 350°, 1 hour. Place on baking sheet or heat-proof platter. Combine potatoes, beaten egg, and salad dressing; frost loaf. Broil until lightly browned; garnish with mushrooms, pimiento and parsley.

8 servings

CRÊPES MARQUIS

- | | |
|---|---|
| 3 eggs, beaten | 8 slices crisply cooked bacon,
crumbled |
| $\frac{2}{3}$ cup flour | 1 3-oz. can sliced mushrooms,
drained |
| $\frac{1}{2}$ teaspoon salt | 2 cups (8-oz.) shredded Cracker
Barrel Brand Sharp
Natural Cheddar Cheese |
| 1 cup milk | 1 8-oz. can tomato sauce |
| * * * | |
| $\frac{1}{2}$ cup chopped onion | |
| $\frac{1}{2}$ cup chopped green
pepper | |

Combine eggs, flour, salt and milk; beat until smooth. Let stand 30 minutes. For each crêpe, pour $\frac{1}{4}$ cup batter in hot, lightly greased skillet. Cook on one side only.

Cook onion and green pepper in small amount of bacon fat until tender; combine with bacon, mushrooms and 1½ cups cheese. Fill each crêpe with about $\frac{1}{4}$ cup cheese mixture; roll. Place crêpes in shallow baking dish; top with tomato sauce. Bake at 350°, 15 minutes. Sprinkle with remaining cheese and return to oven until cheese melts.

4 to 5 servings



TUNA SANDWICH MEDLEY

2 7-oz. cans tuna, drained,
flaked
½ cup chopped celery
2 hard-cooked eggs, diced

Miracle Whip Salad Dressing
12 slices white bread
Kraft American Slices Pasteurized
Process Cheese

Combine tuna, celery, eggs and enough salad dressing to moisten. For each sandwich spread slice of bread with tuna salad; top with slice of cheese and second slice of bread.

6 sandwiches

VARIATIONS :

For each sandwich, spread slice of bread with tuna salad; top with apple slices, cheese slice and second slice of bread.

For each sandwich, toast three slices of bread. Spread tuna salad on first slice. Top with slice of cheese, second slice of toast, lettuce, second slice of cheese, tomato slices and third slice of toast.

For each sandwich, spread slice of Italian bread with tuna salad. Top with cheese slices cut in half and green pepper rings. Fill center of green pepper ring with additional tuna salad.

For each sandwich, spread slice of bread with tuna salad; top with slice of cheese and second slice of bread. Spread bread with Soft Parkay Margarine; grill on both sides until lightly browned.

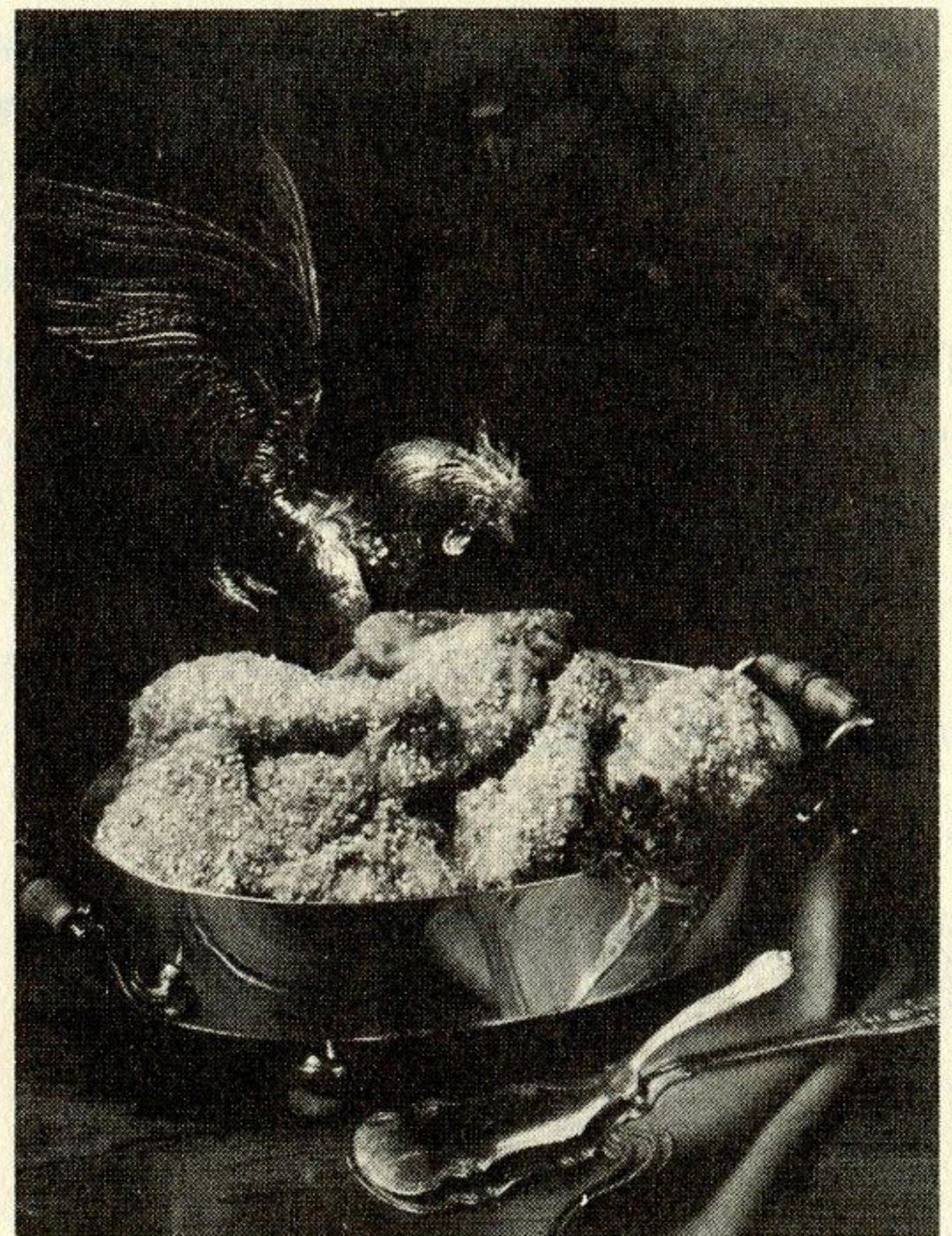
SAVANNAH CHICKEN SESAME

1 broiler-fryer, cut up
Miracle Whip Salad Dressing
¾ cup corn flake crumbs

3 tablespoons sesame seeds
Salt and pepper

Coat chicken with salad dressing. Combine remaining ingredients. Dip chicken in crumb mixture. Place in baking dish. Bake at 350°, 1 hour.

3 to 4 servings



UPSIDE DOWN SUNDAE

1 4½-oz. pkg. chocolate
instant pudding
½ cup heavy cream, whipped

¼ cup Kraft Chocolate Topping
1 cup Kraft Miniature
Marshmallows

Prepare pudding as directed on package except using 1½ cups milk. Fold in whipped cream. Spoon topping into 4 dessert dishes. Top with marshmallows and pudding mixture. Chill.

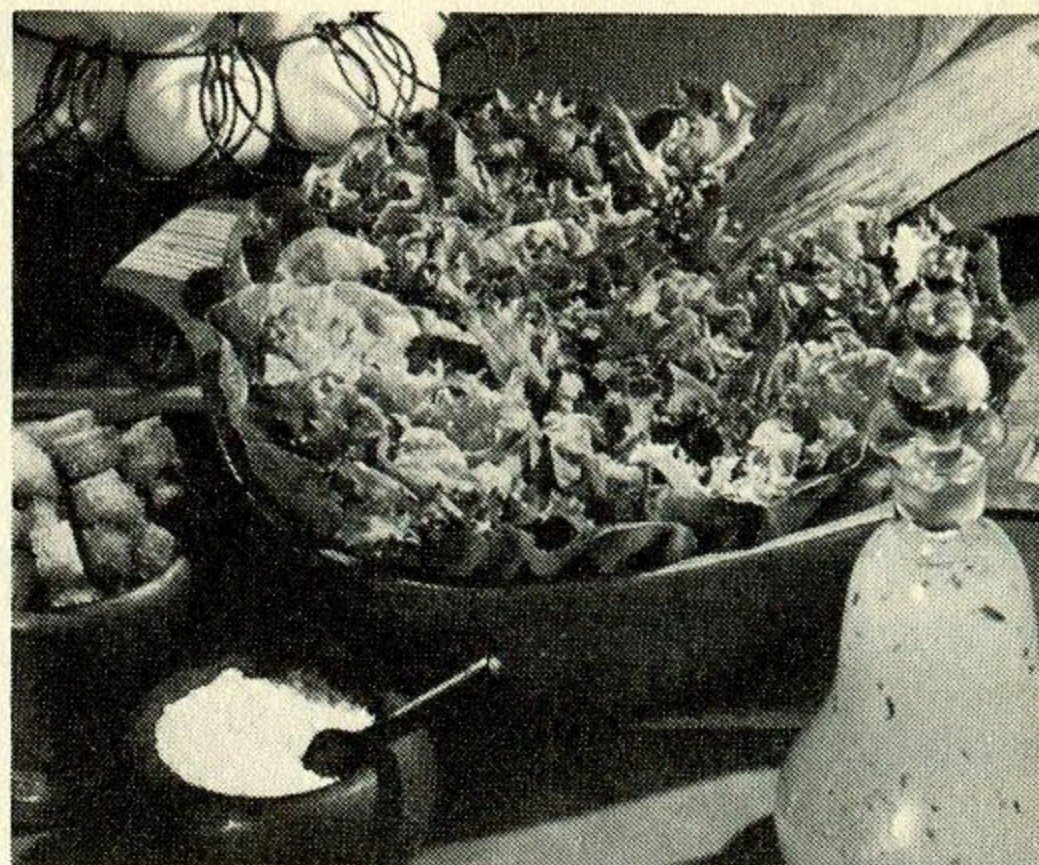
4 servings

CAESAR SALAD ITALIANO

$\frac{3}{4}$ cup Kraft Italian Dressing 1 raw egg
 2 cups croutons $\frac{1}{2}$ cup Kraft Grated Parmesan
 2 quarts assorted greens Cheese

Pour $\frac{1}{4}$ cup dressing over croutons; toss lightly. Tear greens in bite-size pieces into a salad bowl. Add $\frac{1}{2}$ cup dressing and egg; sprinkle with cheese. Toss until all greens are well coated. Add croutons; toss lightly.

6 to 8 servings

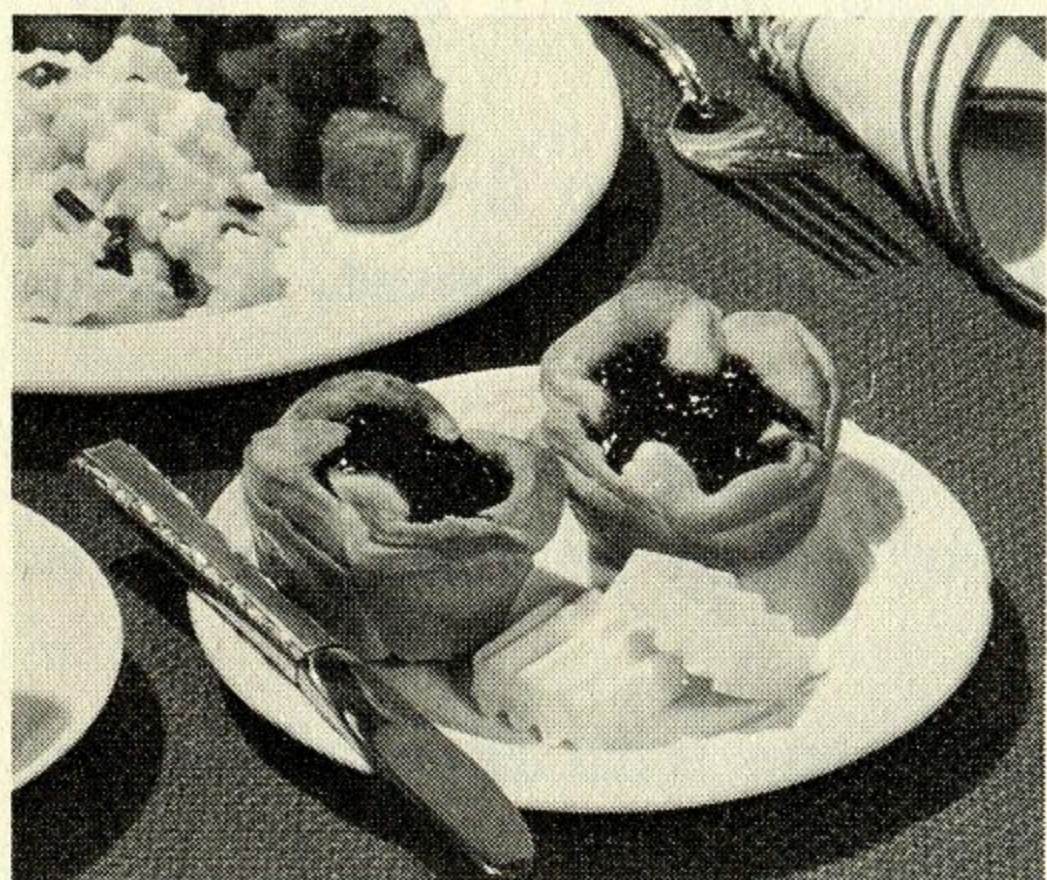


LOTUS ROLLS

1 can refrigerated butterflake dinner rolls Kraft Pure Whole Concord Grape Preserves

Separate each roll into four sections. For each lotus roll, arrange the 4 sections in a muffin cup, overlapping sections so that bottom of cup is covered. Place approximately a teaspoon of preserves in center of each roll. Bake at 375°, 10 to 12 minutes.

12 rolls

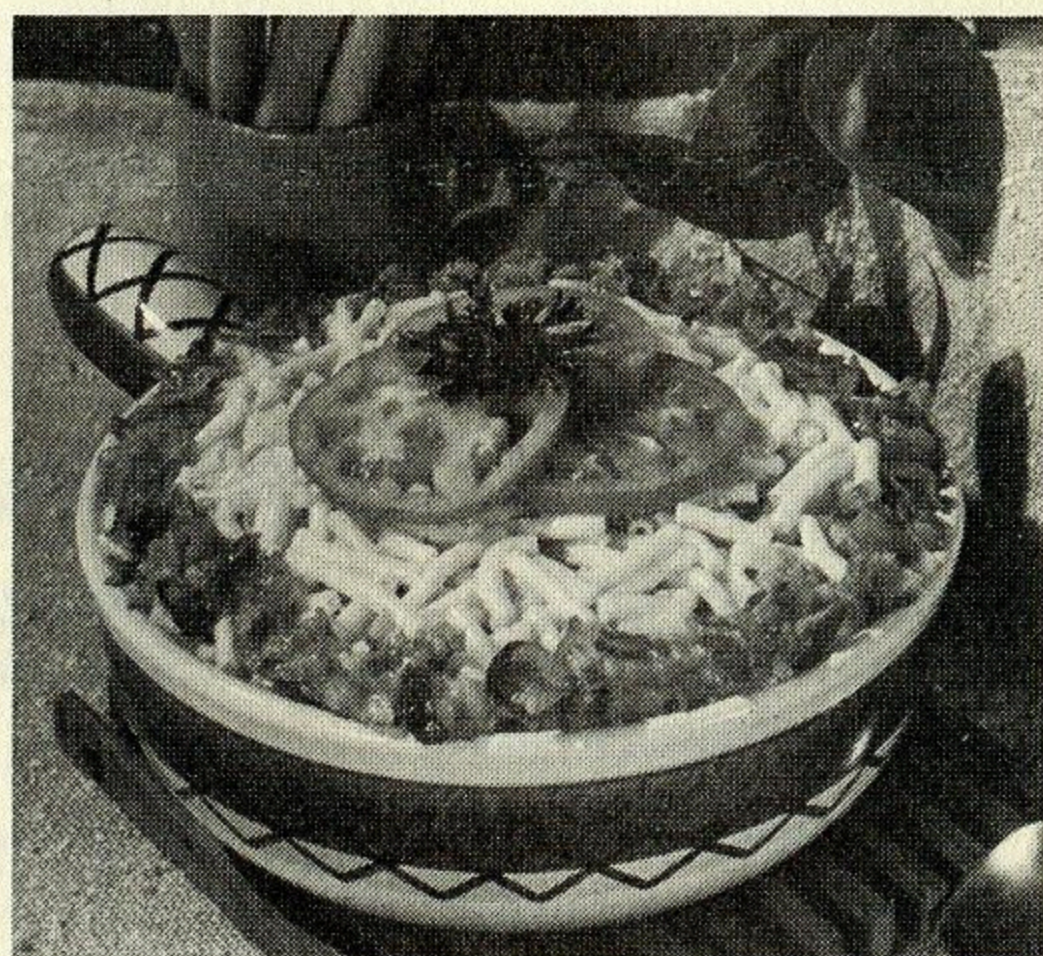


MAYTIME MACARONI

1 pkg. Kraft Macaroni and Cheese Dinner $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup dairy sour cream Dash of pepper
 $\frac{1}{4}$ cup milk 8 slices crisply-cooked
 bacon, crumbled
 2 tomatoes, sliced

Prepare dinner as directed on package. Blend in sour cream, milk and seasonings. Layer dinner, bacon and tomato slices in a greased 1 $\frac{1}{2}$ -quart casserole. Bake at 350°, 25 to 30 minutes. Garnish with additional bacon, tomato and parsley, if desired.

4 servings

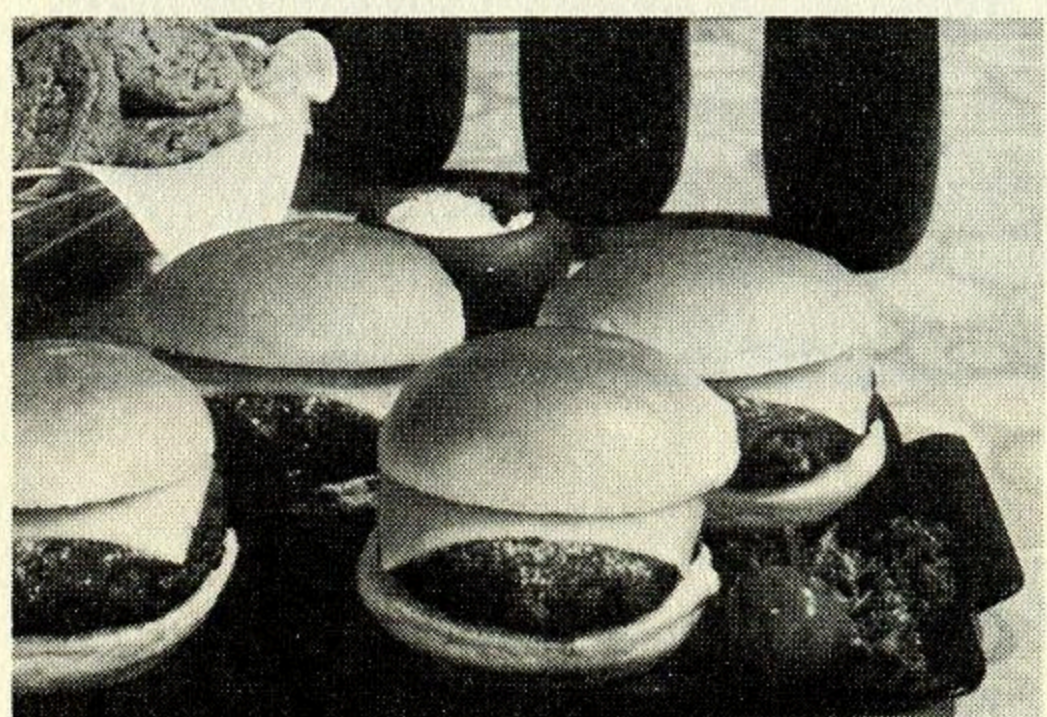


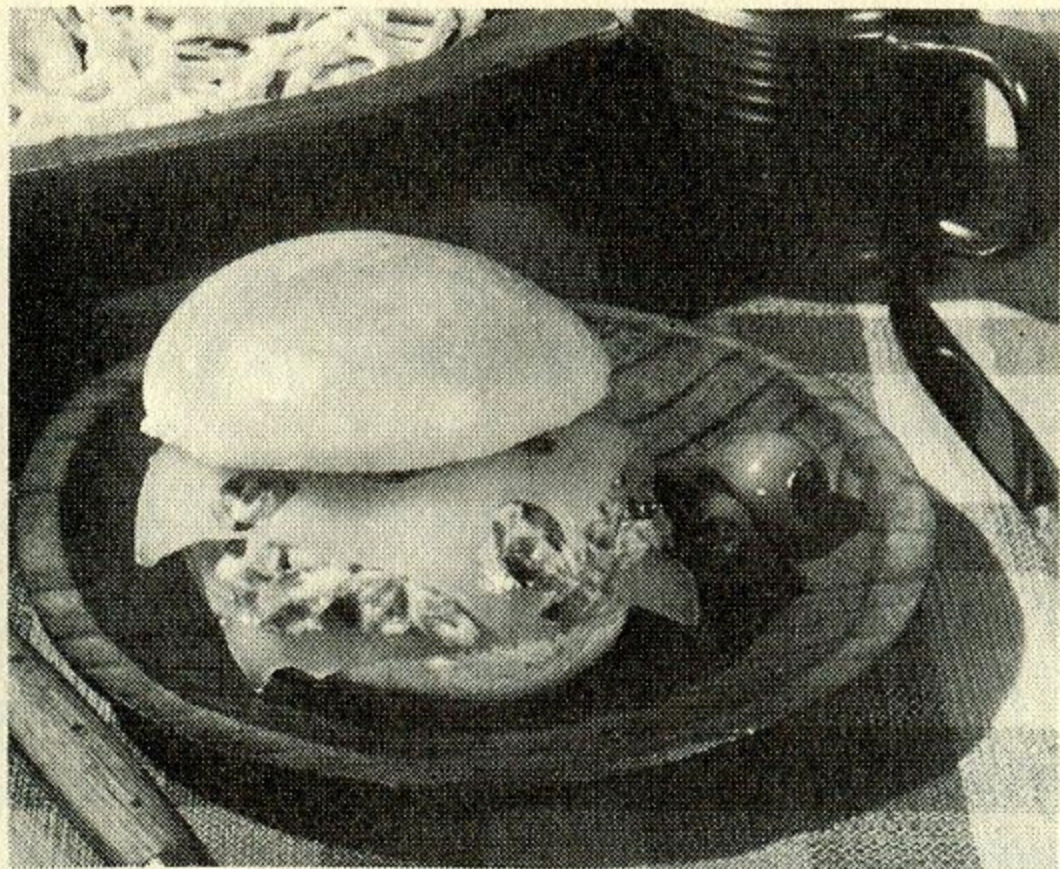
PEPPY PIZZA BURGER

1 lb. ground beef 4 hamburger buns, split, toasted
 $\frac{1}{4}$ cup bread crumbs Catsup
 $\frac{1}{4}$ cup chopped onions Kraft Grated Parmesan Cheese
 1 egg Kraft Natural Low Moisture
 1 teaspoon salt Part Skim Mozzarella Cheese
 $\frac{1}{4}$ teaspoon oregano Sliced, cut in half

Combine ground beef, bread crumbs, onions, egg, salt and oregano; mix lightly. Shape in patties; broil. For each sandwich, place patty on bun; cover with catsup. Sprinkle with Parmesan cheese; top with mozzarella cheese. Broil until cheese melts. Serve with top half of bun.

4 sandwiches





TOASTY HAM 'N SWISS BUNWICH

1 cup chopped cooked ham
2 tablespoons pickle relish
2 tablespoons Miracle Whip
Salad Dressing

4 hamburger buns, split
Kraft Natural Swiss Cheese
Sliced, cut in half

Combine ham, relish and salad dressing; mix well. For each sandwich, cover bottom half of bun with slice of cheese, ham salad and second slice of cheese. Cover with top half of bun. Bake at 375°, 10 to 15 minutes.

4 sandwiches

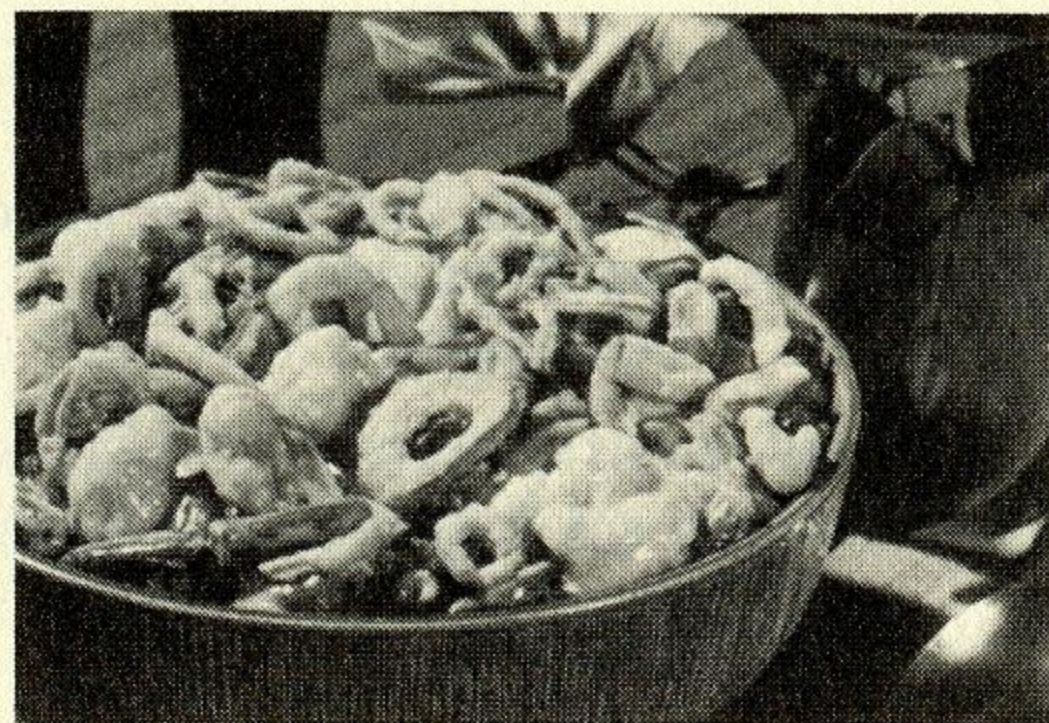
VEGETABLE SPECIAL

1 9-oz. pkg. frozen cut
green beans
1 10-oz. pkg. cauliflower

1 5-oz. jar Kraft Garlic
Pasteurized Process
Cheese Spread
 $\frac{1}{2}$ cup French fried onion rings

Cook vegetables as directed on package; drain. Combine vegetables and cheese spread; mix well. Top with onions. Heat.

6 servings



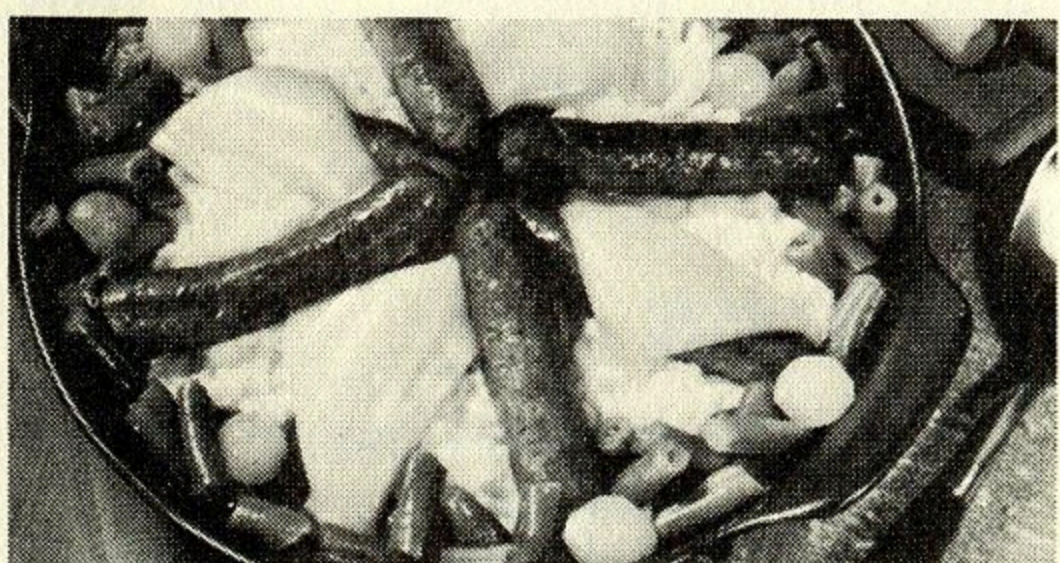
EGGS ACAPULCO

$\frac{1}{2}$ lb. Velveeta Pasteurized Process
Cheese Spread, sliced
 $\frac{1}{2}$ cup Miracle Whip Salad Dressing
 $\frac{1}{4}$ cup milk
1 $4\frac{1}{2}$ -oz. can shrimp, drained

1 tablespoon chopped pimiento
4 hard-cooked eggs, quartered
4 slices white bread, toasted,
cut in triangles

Combine Velveeta, salad dressing and milk; stir over low heat until sauce is smooth. Add shrimp and pimiento. Arrange eggs on toast; top with sauce.

4 servings



HOMESTEADER'S CASSEROLE

1 9-oz. pkg. frozen cut green
beans, cooked, drained
 $\frac{1}{2}$ cup pearl onions, cooked,
drained
1 tablespoon chopped pimiento
3 cups hot mashed potatoes

1 lb. pork sausage links,
cooked, drained
 $\frac{1}{2}$ lb. Velveeta Pasteurized
Process Cheese Spread,
sliced

Combine green beans, onions and pimiento. In a 2-quart casserole, layer half the potatoes, sausage and Velveeta. Top with remaining potatoes, combined vegetables, remaining sausage and Velveeta. Cover; bake at 350°, 30 minutes.

4 to 6 servings

TUCK-AWAY SNACKS

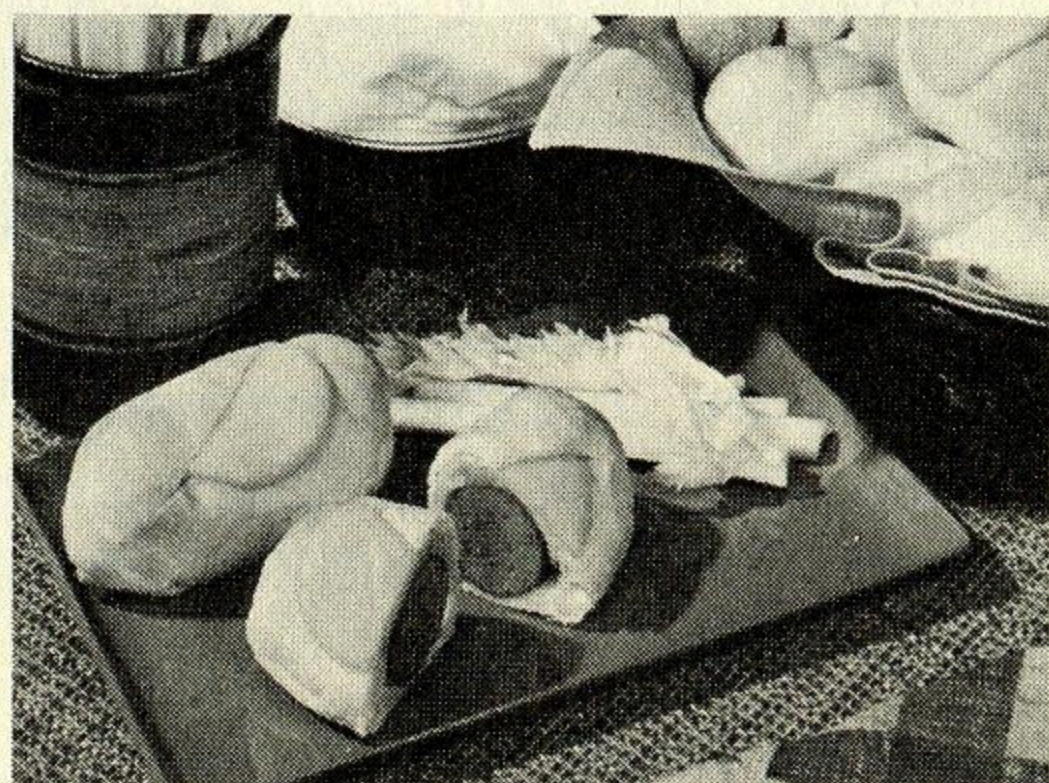
1 9.5-oz. pkg. Pillsbury
Refrigerated Hungry Jack
Flaky Biscuits

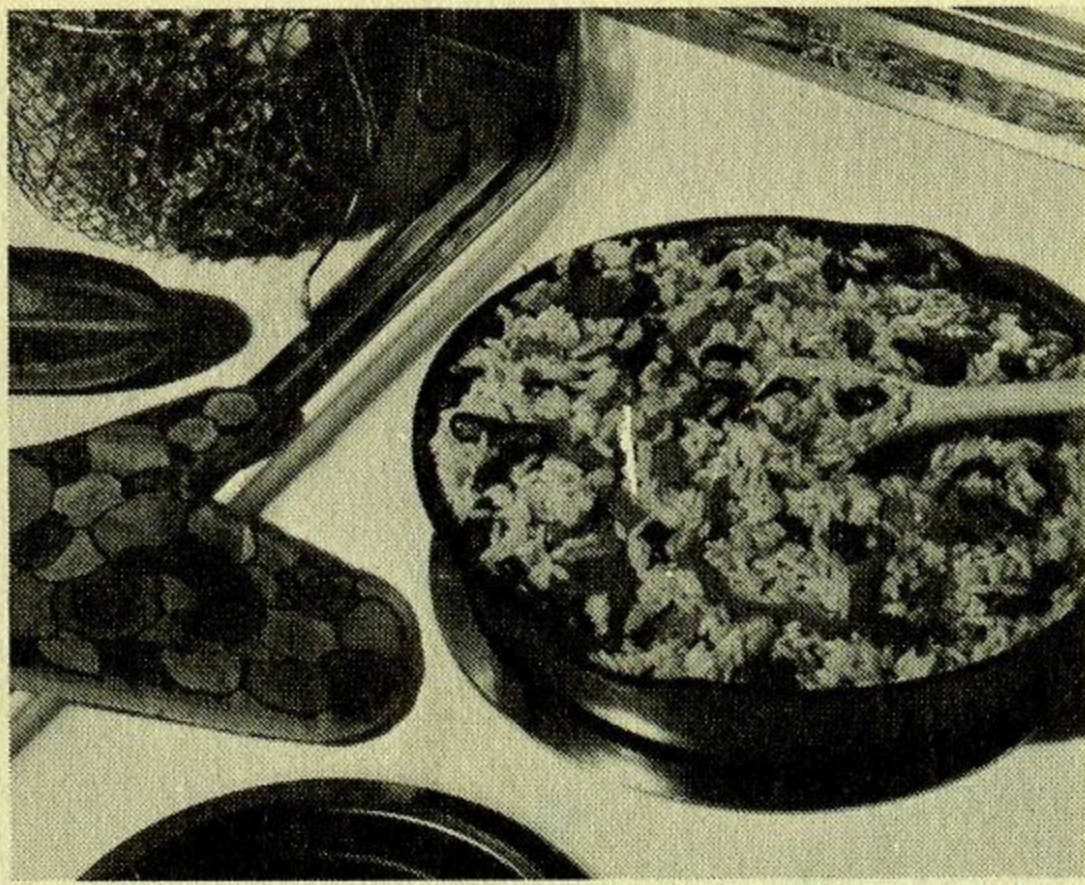
Nippy Brand Sharp
Pasteurized Process
Cheese Food, link, sliced

5 frankfurters, cut in half

Flatten each biscuit; wrap around frankfurter half. Press edges together to seal. Bake at 400°, 15 minutes. Remove from oven; slash tops and tuck in cheese food slices. Return to oven until cheese food melts.

10 snacks





HEARTY SPANISH RICE

- | | |
|---|---|
| 8 slices crisply-cooked
bacon, crumbled | 1 cup green pepper rings |
| 2 cups (1-lb. can)
tomatoes | $\frac{3}{4}$ cup Catalina Brand
French Dressing |
| 2 cups (1-lb. can) kidney
beans, drained | $\frac{3}{4}$ cup uncooked rice |
| $1\frac{1}{2}$ cups water | $\frac{1}{2}$ cup chopped onion |
| | 1 teaspoon salt |

Combine all ingredients. Cover and simmer 30 to 35 minutes or until rice is tender.

6 to 8 servings

PICNIC SALAD SANDWICH

- | | |
|--------------------------------------|------------------------------------|
| $2\frac{1}{2}$ cups shredded cabbage | 16 White bread slices |
| $\frac{1}{2}$ lb. bologna, chopped | Kraft American Singles |
| Kraft Coleslaw Dressing | Pasteurized Process
Cheese Food |

Combine cabbage and bologna with enough salad dressing to moisten. For each sandwich, cover slice of bread with cheese food slice, salad and second slice of bread.

8 sandwiches

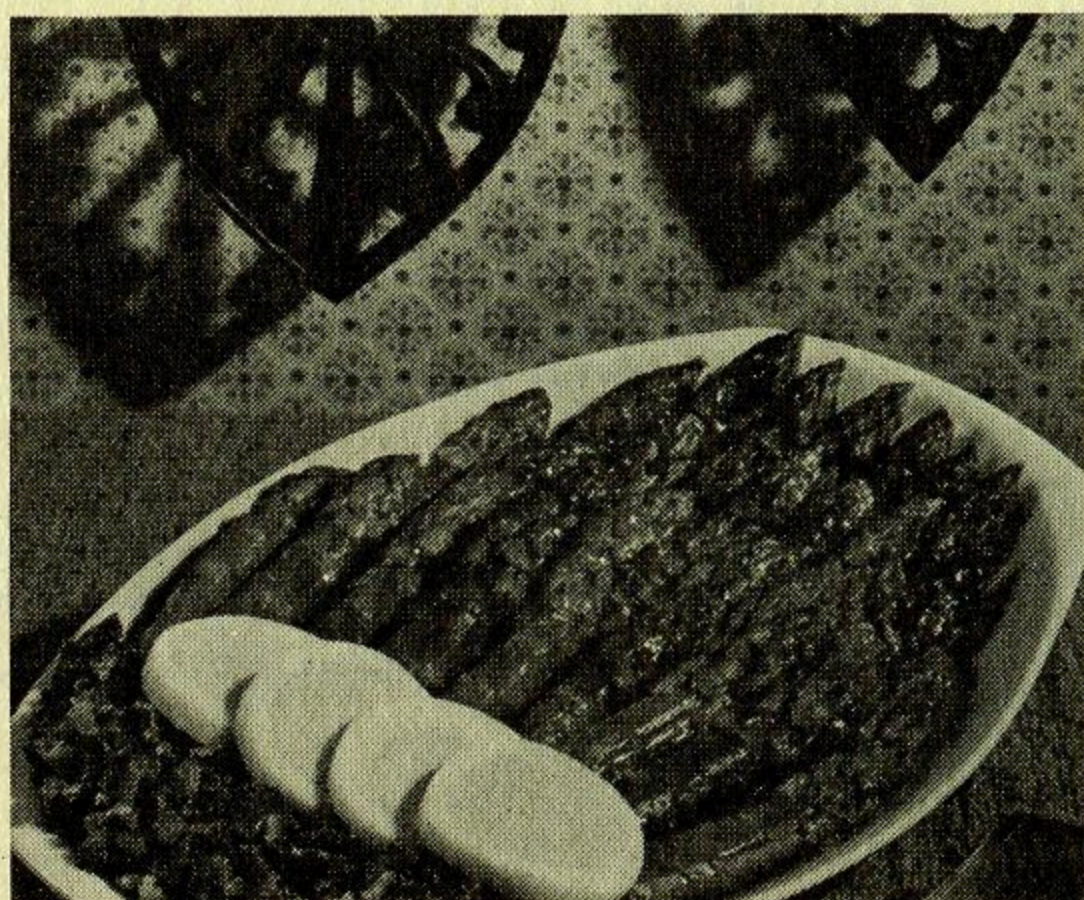
FRUIT PIZZA

- | | |
|--|--|
| 1 pkg. (1-lb. 2-oz.) Pillsbury
Refrigerated Sugar Cookie
Dough | Orange sections |
| 1 8-oz. pkg. Philadelphia Brand
Cream Cheese | Green grape halves |
| $\frac{1}{3}$ cup sugar | Strawberry halves |
| $\frac{1}{2}$ teaspoon vanilla | $\frac{1}{4}$ cup Kraft Pure Orange Marmalade,
Peach or Apricot Preserves |
| Banana slices | 1 tablespoon water |
| Blueberries | |

Cut dough into $\frac{1}{8}$ -inch slices. Line 14-inch pizza pan with slices, overlapping slightly. Bake at 375°, 12 minutes. Cool.

Blend softened cream cheese, sugar and vanilla. Spread over cookie crust. Arrange fruit over cream cheese layer. Glaze with marmalade or preserves mixed with water. Chill. Cut into wedges.

10 to 12 servings



HERB ASPARAGUS

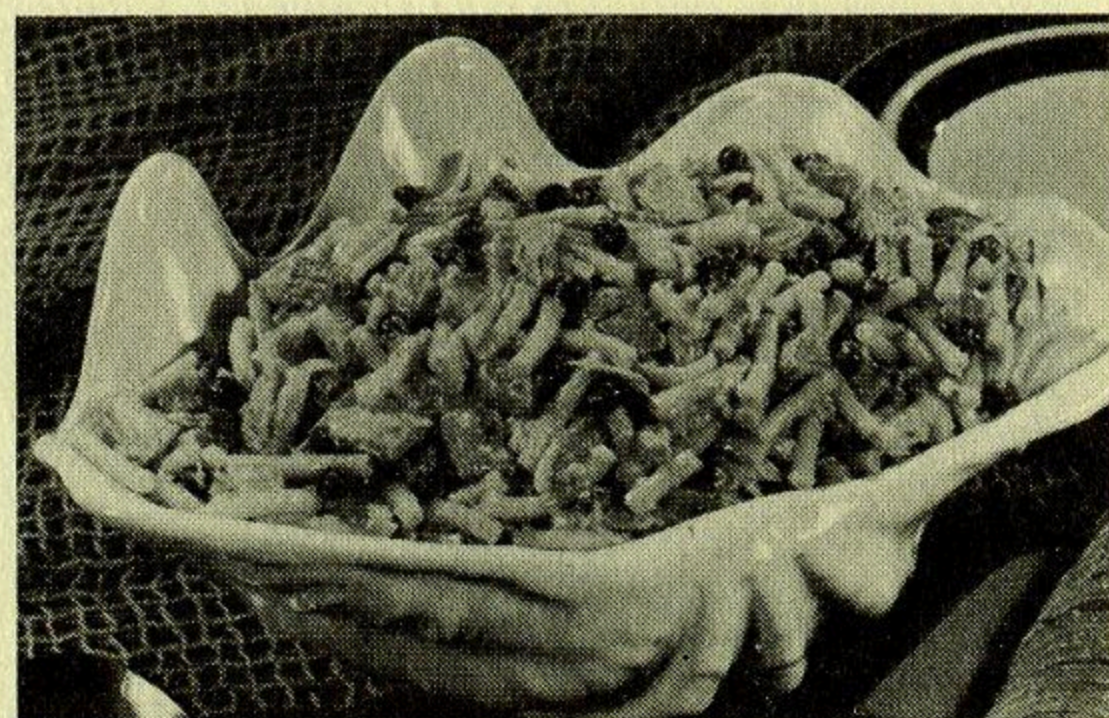
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|--|--|
| 1 lb. hot cooked asparagus,
drained | 1 hard-cooked egg, sliced |
| Kraft Herb and Garlic
French Dressing | 2 slices crisply-cooked
bacon, crumbled |

Combine asparagus and enough dressing to moisten; garnish with egg slices and crumbled bacon.

4 servings

SEASIDE SALAD

- | | |
|--|------------------------------------|
| 1 pkg. Kraft Macaroni and Cheese Dinner | 1 cup Miracle Whip Salad Dressing |
| 1 10-oz. pkg. frozen peas, cooked, drained | ¼ cup drained pickle relish |
| 1 7-oz. can tuna, drained, flaked | 2 tablespoons finely chopped onion |
| 1 cup chopped celery | 2 tablespoons chopped pimiento |
| | Dash of salt |



Prepare dinner as directed on package. Add remaining ingredients; mix lightly. Chill.

6 to 8 servings

GREEN BEAN SALAD SURPRISE

- | | |
|---|---|
| 2 cups (1-lb. can) green beans, drained | 6 slices crisply-cooked bacon, crumbled |
| ½ lb. Velveeta Pasteurized Process Cheese Spread, cubed | ⅓ cup Kraft Italian Dressing |

Combine all ingredients; toss lightly. Chill.

6 to 8 servings

LEMON SPECTACULAR

- | | |
|--|--------------------------------|
| 1 envelope unflavored gelatin | 1 cup heavy cream, whipped |
| ½ cup cold water | * * * * |
| 1 8-oz. pkg. Philadelphia Brand Cream Cheese | ¾ cup sugar |
| ½ cup sugar | 2 tablespoons cornstarch |
| ¼ cup milk | 1 cup water |
| ¼ cup lemon juice | 3 egg yolks, beaten |
| 3 egg whites | 1 tablespoon grated lemon rind |

Soften gelatin in water; stir over low heat until dissolved. Combine softened cream cheese and sugar, mixing until well blended. Gradually add milk, lemon juice and gelatin. Chill until thickened; whip. Beat egg whites until stiff but not dry. Fold egg whites and whipped cream into cheese mixture. Pour into 1½-quart mold. Chill until firm, several hours or over night.

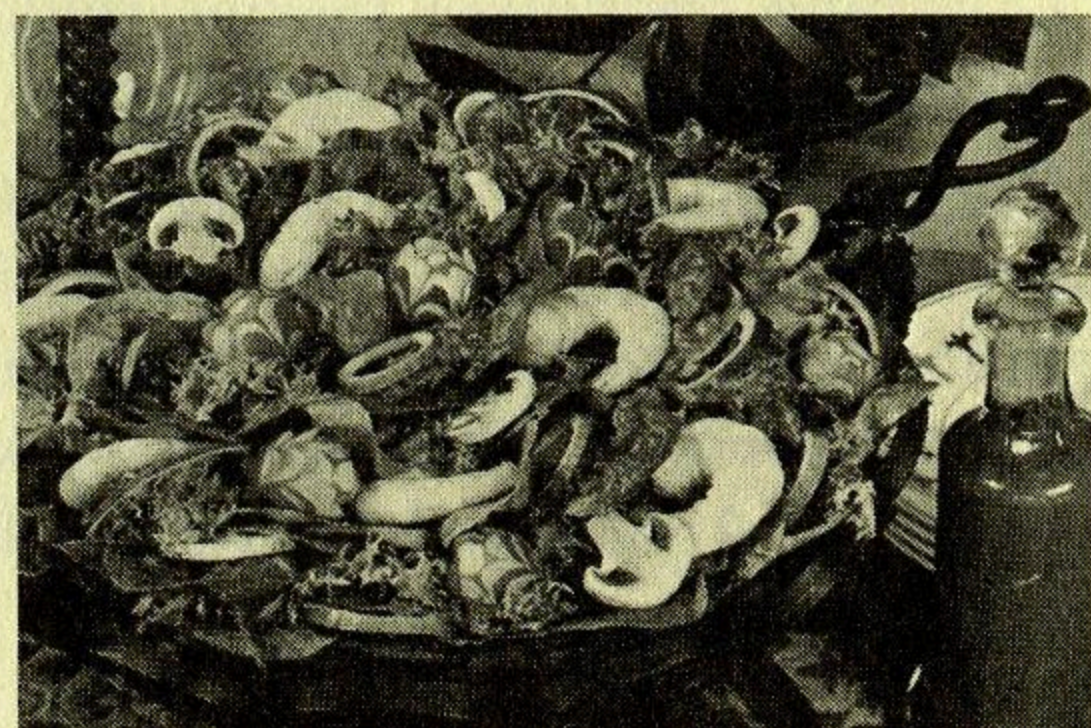
For sauce, combine sugar and cornstarch; add water. Cook until clear and thickened, stirring constantly. Add small amount to beaten egg yolks; return mixture to pan. Add lemon rind; cook 3 minutes longer. Cool. Unmold; serve with lemon sauce.

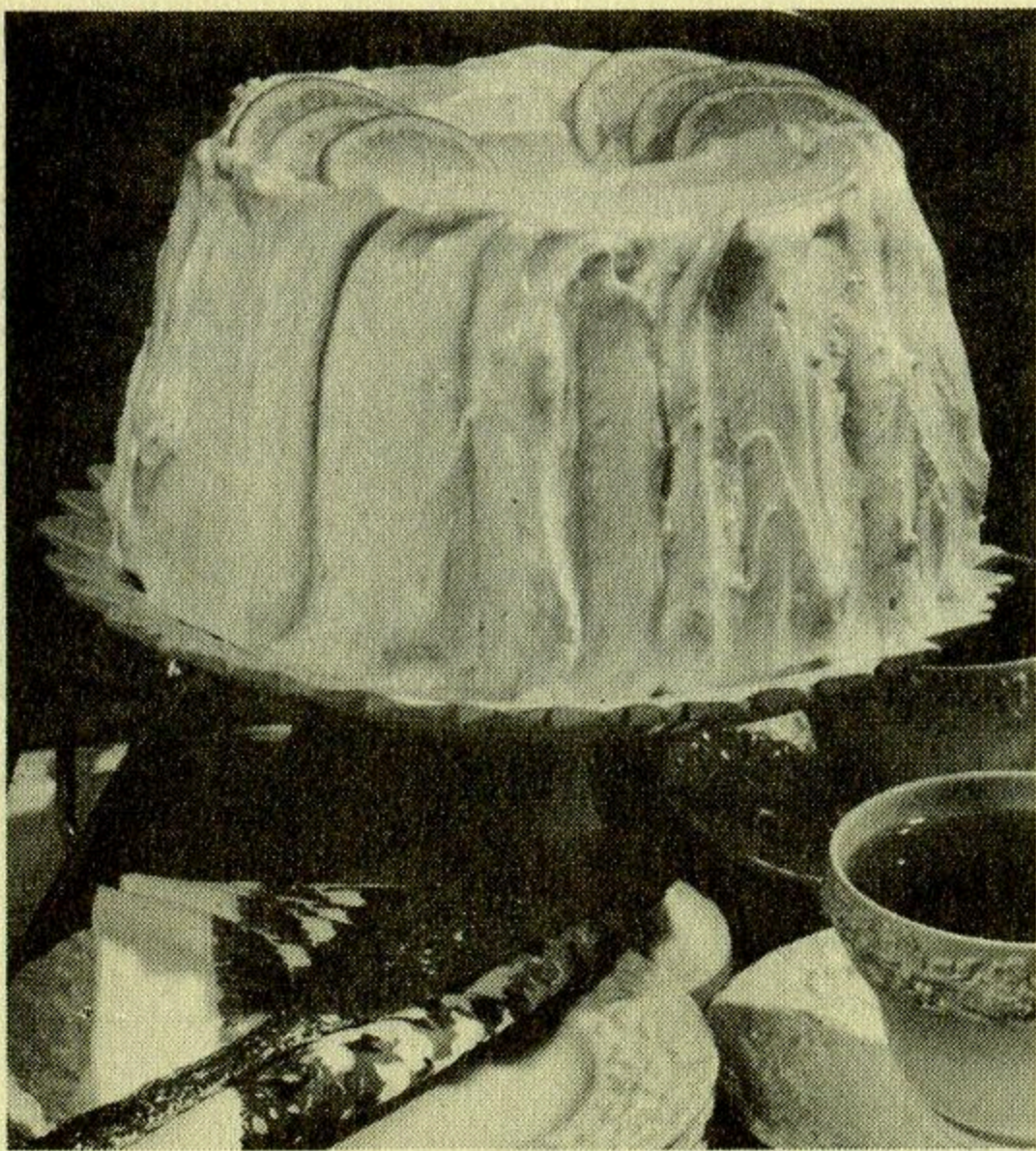
6 to 8 servings

ESPANOL SALAD

- | | |
|------------------|-----------------------|
| Assorted greens | Capers |
| Radish roses | Cooked shrimp |
| Red onion slices | Kraft French Dressing |
| Mushroom slices | |

Tear greens in bite-size pieces into a salad bowl. Add vegetables, capers, shrimp and enough dressing to moisten; toss lightly.





LEMON MALLOW FROSTING

3 egg whites
Dash of salt
 $\frac{1}{4}$ teaspoon cream of tartar

2 cups (7-oz. jar) Kraft
Marshmallow Creme
1 tablespoon lemon juice
2 teaspoons grated lemon
rind

Beat egg whites, salt and cream of tartar until soft peaks form. Slowly add marshmallow creme. Beat until stiff peaks form. Fold in lemon juice and lemon rind.

Frosts angel food or chiffon cake.

FIESTA BEAN SALAD

2 cups (1-lb. can) kidney beans,
drained
 $\frac{1}{2}$ lb. Velveeta Pasteurized Process
Cheese Spread, cut in strips
3 hard-cooked eggs, sliced

1 cup sliced celery
 $\frac{1}{2}$ cup onion rings
 $\frac{1}{2}$ cup Kraft Thousand Island Dressing
1 teaspoon salt
Dash of pepper

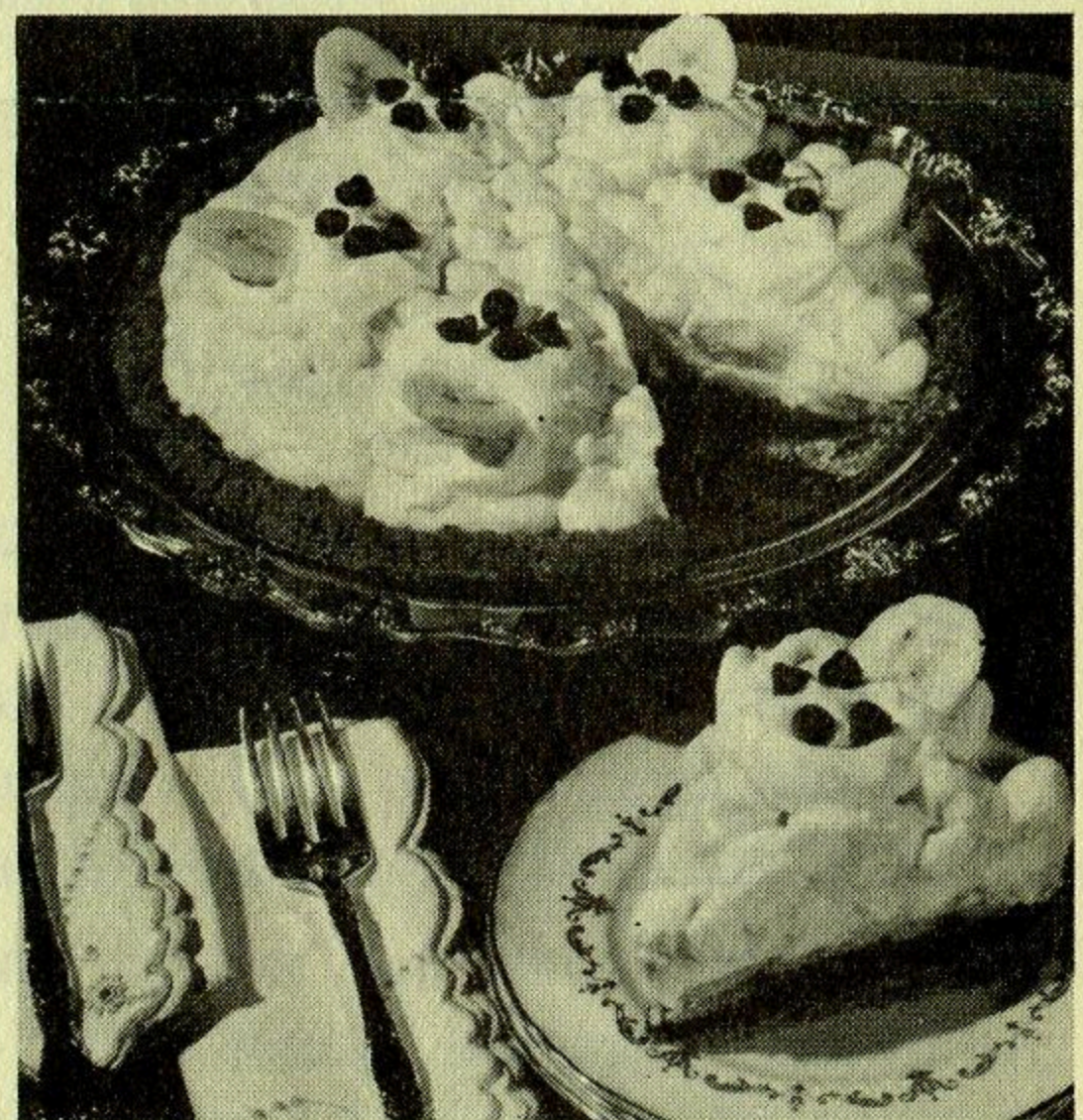
Combine all ingredients; toss lightly. Chill.

6 to 8 servings

BLISSFUL BANANA PIE

1 cup vanilla wafer
crumbs
 $\frac{1}{2}$ cup chopped pecans
 $\frac{1}{3}$ cup Parkay Margarine,
melted
* * * *
1 6-oz. pkg. semi-sweet
chocolate pieces
 $\frac{1}{2}$ cup milk

3 cups Kraft Miniature
Marshmallows
* * * *
1 $3\frac{3}{4}$ -oz. pkg. vanilla
pudding and pie filling
 $\frac{1}{2}$ cup heavy cream,
whipped
2 bananas, thinly sliced



Combine crumbs, nuts and margarine; press into 9-inch pie plate. Bake at 375°, 5 minutes; cool.

Combine chocolate pieces, milk and 1 cup marshmallows; stir over low heat until melted. Pour into crumb crust; chill.

Prepare pudding as directed on package, except using $1\frac{1}{2}$ cups milk. Cover with waxed paper; chill. Mix until well blended; fold in whipped cream and remaining marshmallows. Arrange bananas over chocolate layer; pour marshmallow mixture over bananas. Chill several hours. Top with additional banana slices, chocolate pieces and whipped cream, if desired.

6 to 8 servings

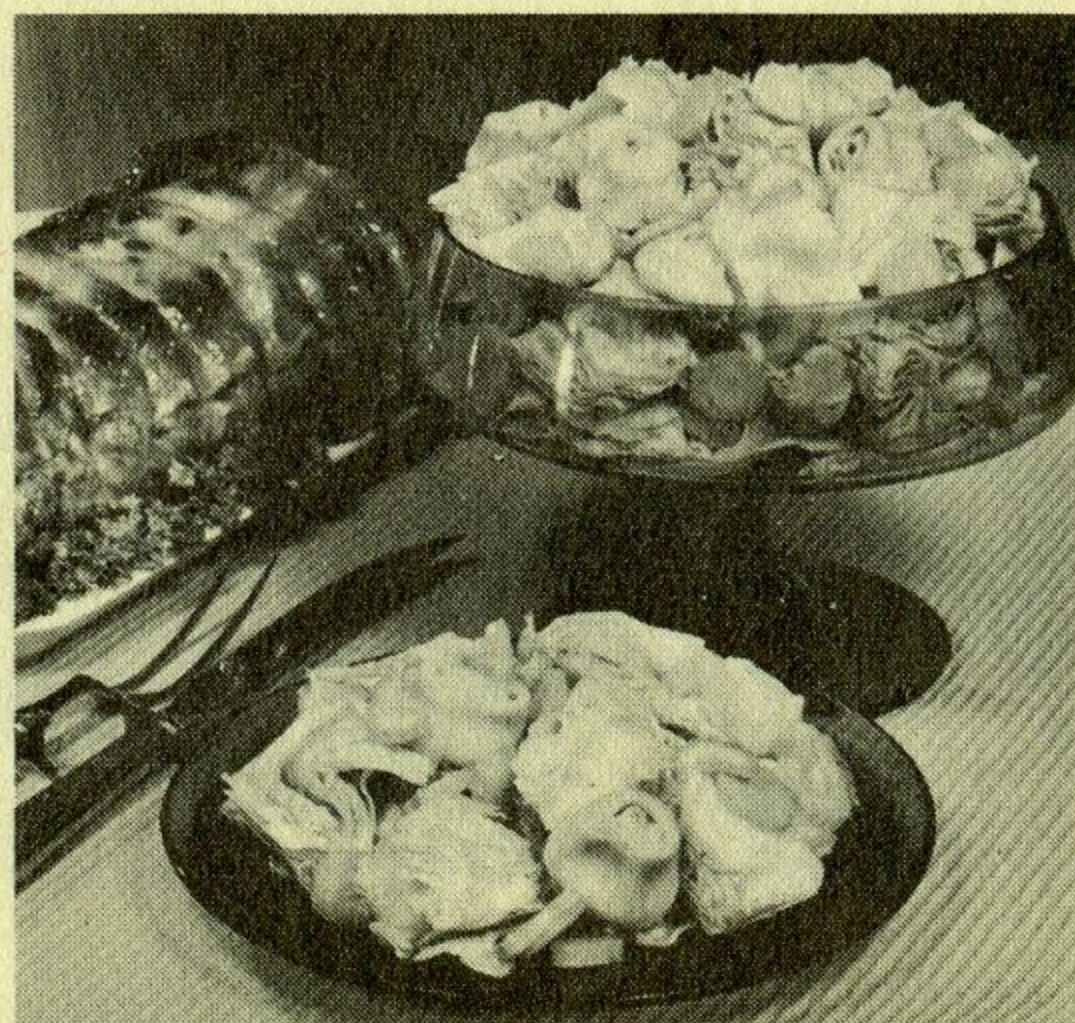
PRAISE-WINNING SALAD

1 9-oz. pkg. frozen
artichoke hearts,
cooked
1 cup sliced celery
½ cup sliced carrots

Kraft Oil and Vinegar
Dressing
2 quarts assorted greens

Marinate artichokes, celery and carrots in dressing 2 to 3 hours; drain, reserving dressing marinade. Tear greens in bite-size pieces into salad bowl; add vegetables and enough marinade to moisten. Toss lightly.

8 servings



CHEDDAR POTATO SALAD

4 cups diced, cooked potatoes
1 10-oz. stick Cracker Barrel
Brand Sharp Natural Cheddar
Cheese, cubed
1 cup sliced celery
1 cup thinly sliced carrots

3 hard-cooked eggs, chopped
¼ cup chopped green onions
1 cup Miracle Whip Salad Dressing
1 tablespoon Kraft Prepared Mustard
2 teaspoons salt
Dash of pepper

Combine ingredients; toss lightly. Chill.

6 to 8 servings

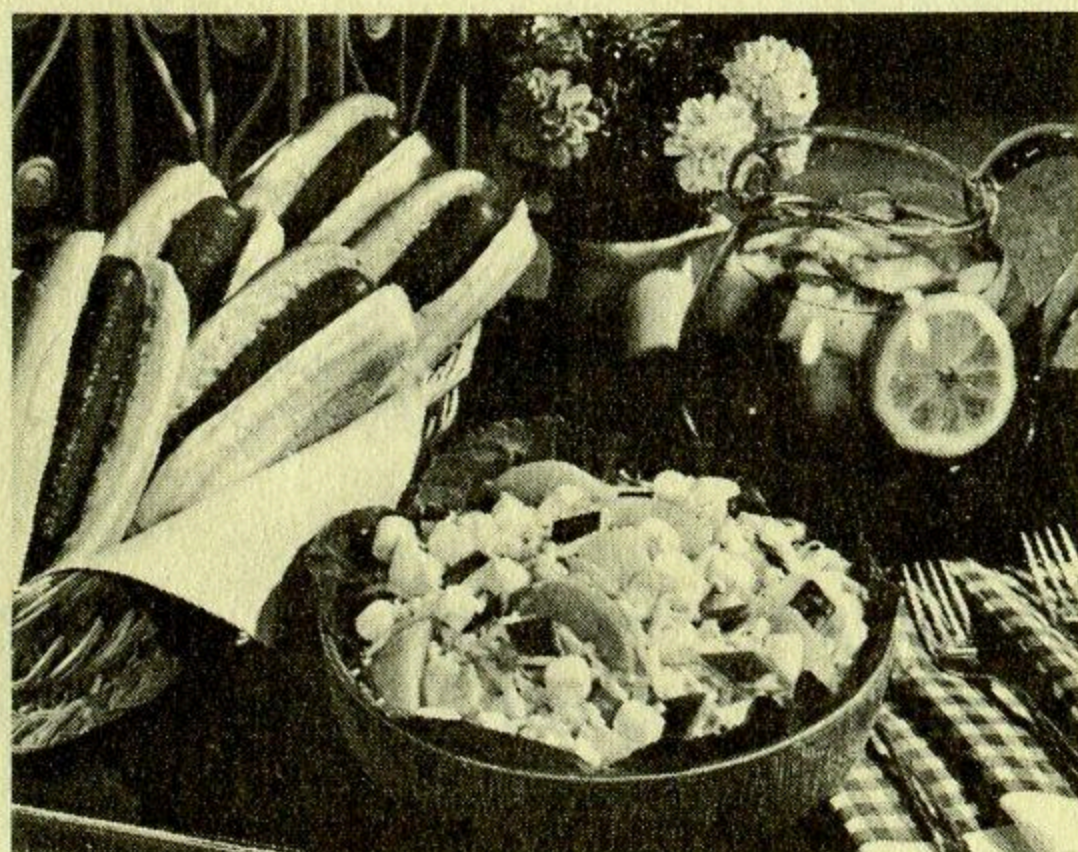
FISH STORY

4 fish fillets
1 8-oz. bottle Miracle French
Dressing
⅓ cup dry bread crumbs

2 tablespoons Kraft Grated
Parmesan Cheese
Mushroom caps

Marinate fillets in ¾ cup dressing 2 to 3 hours. Simmer fillets in marinade 10 minutes; transfer to heatproof platter. Combine bread crumbs, cheese and enough dressing to moisten; sprinkle over fillets. Garnish with mushroom caps. Broil until browned.

4 servings



COLORFUL COLESLAW

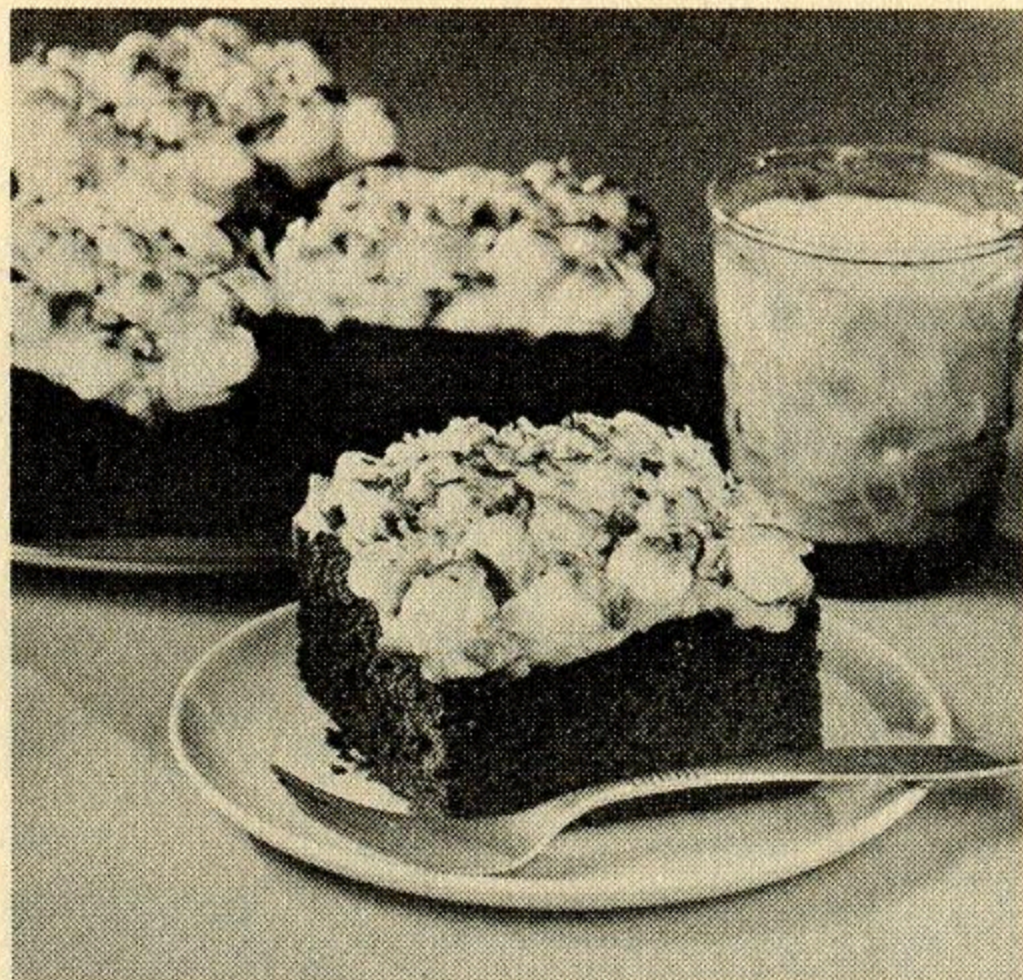
4 cups shredded cabbage
1 cup Kraft Miniature
Marshmallows
1 cup peach slices
½ cup cubed pears

½ cup cubed unpeeled
apple
¼ cup chopped green pepper
Kraft Coleslaw Dressing

Combine cabbage, marshmallows, peaches, pears, apples, green pepper and enough dressing to moisten. Toss lightly.

4 to 6 servings

PRALINE FROSTED GINGERBREAD



- | | |
|--|----------------------------------|
| $\frac{1}{4}$ cup Parkay Margarine | $\frac{1}{2}$ cup flaked coconut |
| $\frac{1}{2}$ cup light brown sugar,
packed | $\frac{1}{4}$ cup chopped pecans |
| 2 tablespoons cream | 1 8-inch gingerbread layer |
| 2 cups Kraft Miniature
Marshmallows | |

Cream margarine and sugar; blend in cream. Add marshmallows, coconut and nuts; spread on cake in pan. Broil until bubbly and lightly browned.

SPINACH SWINGER

- | | |
|---|---|
| 2 envelopes Knox Unflavored
Gelatine | 1 10-oz. pkg. frozen chopped spinach,
thawed |
| 1 10-oz. can condensed beef broth | $\frac{1}{4}$ cup chopped green onion |
| $\frac{1}{4}$ cup water | 4 hard-cooked eggs, chopped |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ pound crisply cooked bacon,
crumbled |
| 2 tablespoons lemon juice | Pimiento strips |
| 1 cup Miracle Whip Salad Dressing | |

Soften gelatine in beef broth; stir over low heat until dissolved. Stir in water, salt and lemon juice. Gradually add gelatine to salad dressing, mixing until well blended. Chill until slightly thickened; fold in spinach, onion, eggs and bacon. Pour into $1\frac{1}{2}$ -quart mold; chill until firm. Unmold; garnish with pimiento strips.

8 servings

NEW ENGLAND TURKEY BAKE



- | | |
|------------------------------------|---|
| $\frac{1}{4}$ cup Parkay Margarine | 2 cups (8-ozs.) shredded
Cracker Barrel Brand
Sharp Natural
Cheddar Cheese |
| $\frac{1}{4}$ cup flour | 2 cups diced cooked turkey |
| $1\frac{1}{4}$ cups milk | 1 10-oz. pkg. frozen peas,
cooked, drained |
| $\frac{1}{2}$ teaspoon salt | 2 cups hot mashed
potatoes |
| $\frac{1}{4}$ teaspoon pepper | |

Make cream sauce with margarine, flour, milk and seasonings. Add $1\frac{1}{2}$ cups cheese, stirring until melted. Add turkey and peas. Pour into four $1\frac{1}{2}$ -cup individual casseroles; top with potatoes. Bake at 350° , 25 minutes. Sprinkle with remaining cheese; return to oven until cheese melts.

4 servings

CHUCK WAGON MAC

- | | |
|---|---|
| 1 pkg. Kraft Macaroni and Cheese Dinner | 2 cups (1-lb. can) whole kernel corn, drained |
| 1 lb. ground beef | 1 6-oz. can tomato paste |
| $\frac{1}{2}$ cup sliced celery | $\frac{1}{2}$ cup water |
| $\frac{1}{4}$ cup chopped green pepper | 1 teaspoon salt |
| 2 tablespoons chopped onion | Dash of pepper |

Prepare dinner as directed on package. Brown meat. Add celery, green pepper and onion; cook until tender. Stir in corn, tomato paste, water, salt and pepper. Add prepared dinner; mix well. Pour into 2-quart casserole; bake at 350°, 15 to 20 minutes.

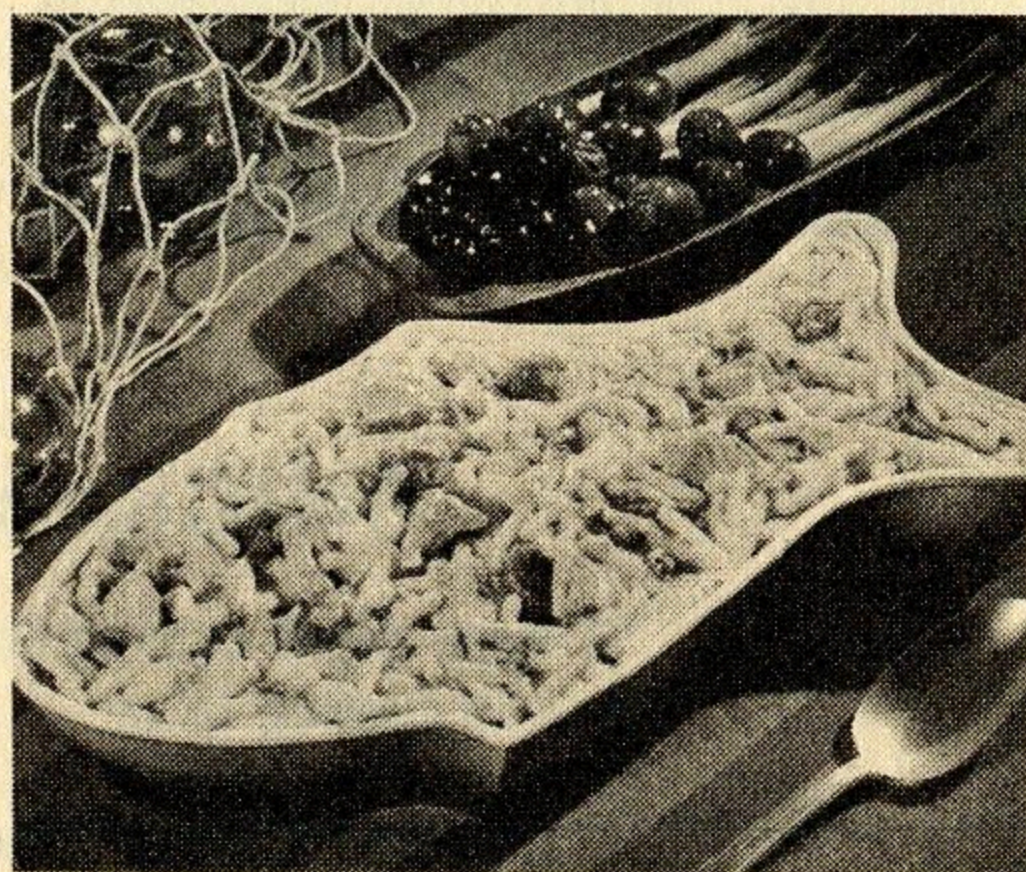
6 servings

TUNAMATO DINNER

- | | |
|---|--|
| 1 pkg. Kraft Macaroni and Cheese Dinner | $1\frac{1}{4}$ cups (10-oz. can) tomatoes, drained |
| 2 tablespoons minced onion | 2 tablespoons chopped parsley |
| 2 tablespoons Parkay Margarine | $\frac{1}{4}$ teaspoon salt |
| 1 7-oz. can tuna, drained, flaked | |

Prepare dinner as directed on package. Cook onion in margarine until tender; add to dinner with tuna, tomatoes, parsley and salt. Heat 10 minutes, stirring occasionally.

4 servings



LEMON JEWEL CAKE

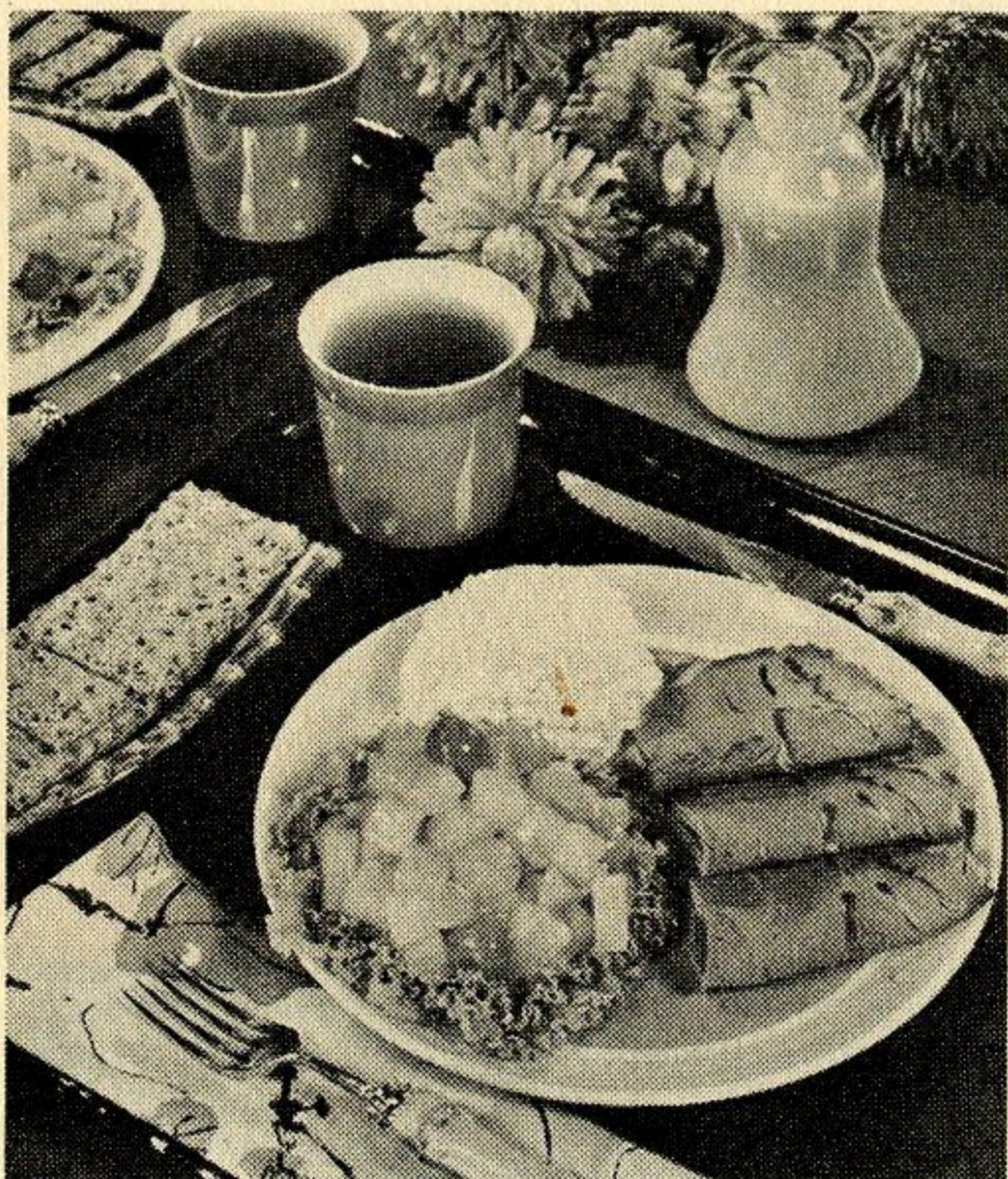
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|--|------------------------------------|
| $\frac{2}{3}$ cup (2 sticks) Miracle Brand Margarine | 1 tablespoon baking powder |
| 2 cups sugar | $1\frac{1}{2}$ teaspoons salt |
| 2 eggs | $1\frac{1}{2}$ cups milk |
| 2 teaspoons vanilla | Kraft Pure Red Raspberry Preserves |
| 3 cups sifted cake flour | Lemon Frosting |

Cream margarine and sugar. Blend in eggs and vanilla. Sift together flour, baking powder and salt; add alternately with milk, mixing well after each addition. Pour into 2 greased and floured 8-inch square pans. Bake at 350°, 30 to 35 minutes. Cool. Spread $\frac{1}{2}$ cup preserves between layers. Frost sides and top with:

LEMON FROSTING

- | | |
|---|------------------------------------|
| $\frac{1}{3}$ cup (1 stick) Miracle Brand Margarine | Dash of salt |
| 1 teaspoon grated lemon rind | 3 cups sifted confectioners' sugar |
| | 3 tablespoons lemon juice |

Cream margarine; blend in lemon rind and salt. Add sugar alternately with lemon juice, beating until light and fluffy. If desired, decorate top of cake with additional preserves. Spoon strips of preserves on cake. Draw a knife across cake top through strips to form checkerboard design.



SLIM-TRIM LUNCHEON

- | | |
|---|------------------------|
| 1 1-lb. can low calorie fruit cocktail, drained | Lettuce |
| Kraft Low Calorie French-Style Dressing | 2 cups cottage cheese |
| | Cold roast beef slices |

Combine fruit and enough dressing to moisten; chill several hours. For each serving, arrange fruit on lettuce on a luncheon plate. Serve with roast beef slices, cottage cheese and additional dressing.

CHICKEN SALAD CARDINAL

- | | |
|---------------------------------|-----------------------------|
| 2 cups diced cooked chicken | Miracle Whip Salad Dressing |
| $\frac{1}{2}$ cup cooked peas | Salt and pepper |
| $\frac{1}{2}$ cup sliced celery | Lettuce |
| 1 tablespoon chopped chives | Tomato Wedges |

Combine chicken, peas, celery, chives and enough salad dressing to moisten; toss lightly. Season to taste; chill. Serve on lettuce; garnish with tomato wedges. Top with additional salad dressing, if desired.

4 servings

CAPTAIN'S CHOICE

- | | |
|------------------------|-----------------------|
| Sliced rye bread | Kraft American Slices |
| Kraft Prepared Mustard | Pasteurized Process |
| Sliced cucumbers | Cheese, cut in half |
| Sliced salami | diagonally |
| | Onion rings |

For each sandwich, spread bread with mustard, cover with sliced cucumbers, salami, cheese and onion rings. Top with second slice of bread.



PRINCESS BROWNIES

1 pkg. family size brownie mix
1 8-oz. pkg. Philadelphia Brand Cream Cheese

$\frac{1}{3}$ cup sugar
 $\frac{1}{2}$ teaspoon vanilla
1 egg

Prepare brownie mix as directed on the package. Combine softened cream cheese and sugar; mix until well blended. Stir in vanilla and egg. Spread half of brownie batter into a greased 13 x 9-inch pan; cover with cream cheese mixture and spoon on the remaining brownie batter. Bake at 350°, 35 to 40 minutes.

4 dozen bars



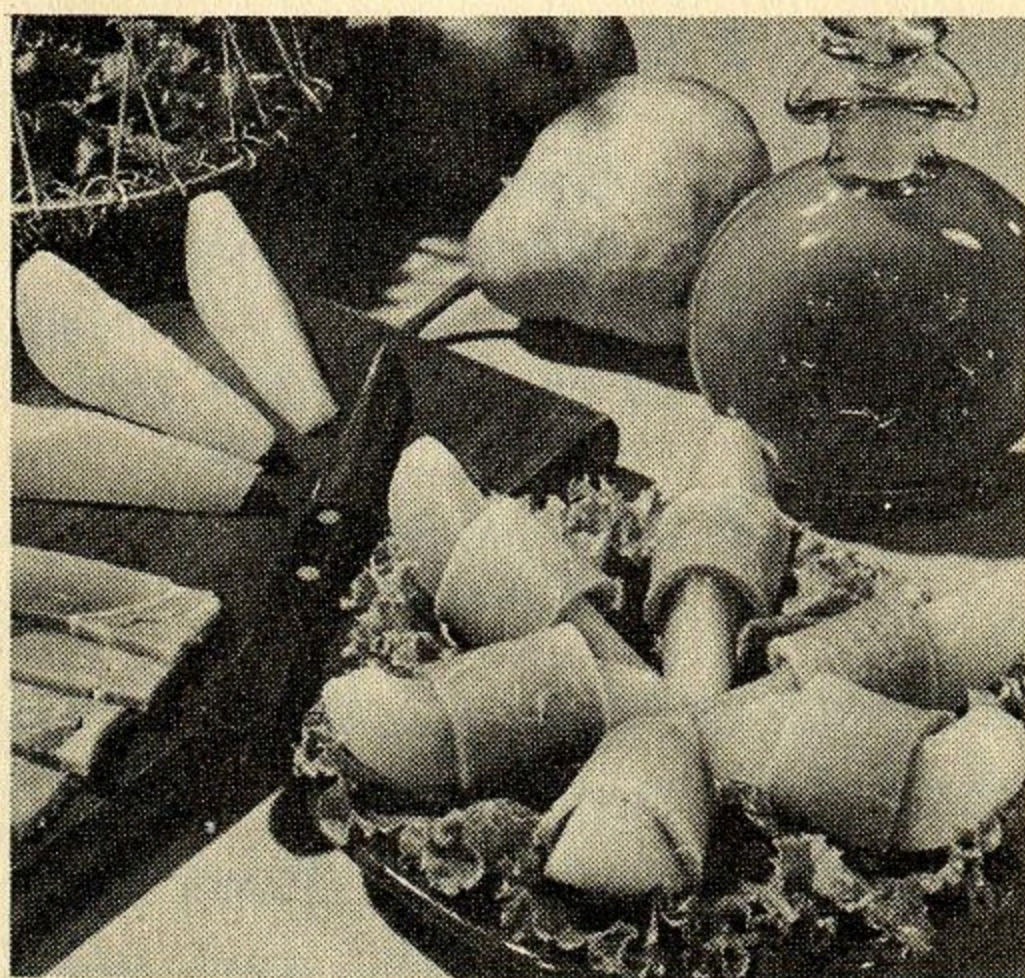
PEAR WALDORF SALAD

1 cup cubed pears
1 cup cubed apples
 $\frac{1}{2}$ cup sliced celery

$\frac{1}{4}$ cup chopped walnuts
Roka Brand Blue Cheese Dressing
Lettuce

Combine pears, apples, celery, nuts and enough dressing to moisten; toss lightly. Serve in lettuce-lined bowl.

4 servings



HAM PEAR APPETIZERS

Pear halves
Prosciutto or boiled ham
slices

Lettuce
Kraft French Dressing

Cut each pear half in 3 wedges; wrap with 1-inch wide strips of ham. Arrange pear wedges on lettuce-lined plates. Serve with dressing as an appetizer or first course salad.

Pillsbury Bake-Off Winners:

MAGIC MARSHMALLOW CRESCENT PUFFS

¼ cup sugar
1 teaspoon cinnamon
2 8-oz. cans Pillsbury Refrigerated
Quick Crescent Dinner Rolls
16 Kraft Jet-Puffed Marshmallows
¼ cup Parkay Margarine, melted

¼ cup chopped nuts, if desired

ICING

½ cup sifted confectioners' sugar
2 to 3 teaspoons milk
½ teaspoon vanilla

Combine sugar and cinnamon. Separate crescent dough into 16 triangles. Dip marshmallow in melted margarine, then in sugar-cinnamon mixture. Wrap a dough triangle around each marshmallow, completely covering marshmallow and squeezing edges of dough tightly to seal. Dip sealed-side in margarine and place margarine-side down in greased deep muffin pans. Repeat with remaining marshmallows. Place pan on baking sheet. Bake at 375°, 10 to 15 minutes or until golden brown. Immediately remove from pans and drizzle with Icing. Sprinkle with nuts. Serve warm.

ICING: Combine ingredients; blend until smooth.

16 rolls

CRESCENT APPLE STRUEDEL

FILLING

½ cup Parkay Margarine
⅓ cup dry bread crumbs
6 small tart unpeeled cooking apples,
shredded and drained (about
4 cups)
½ cup sugar
1 to 2 tablespoons lemon juice
1 tablespoon apple pie spice or
cinnamon
1 teaspoon vanilla

DOUGH

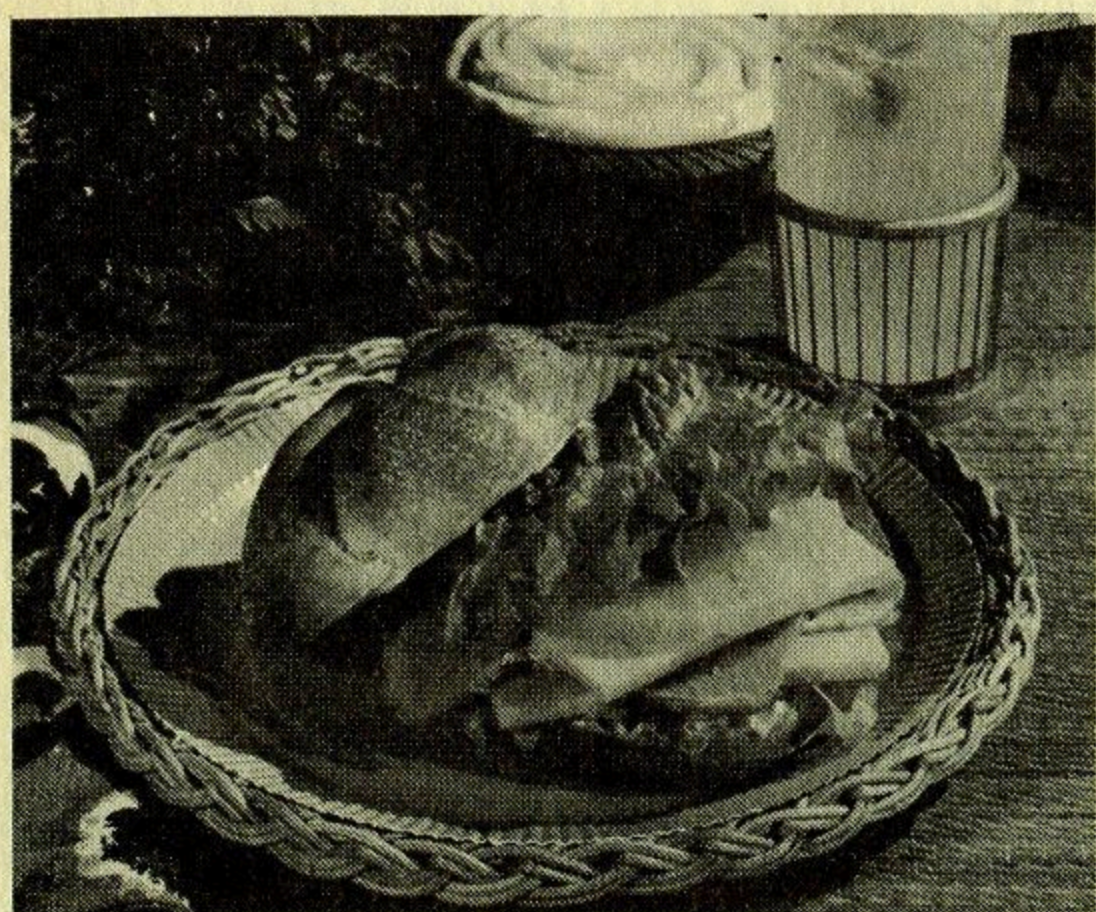
1 8-oz. can Pillsbury Refrigerated
Quick Crescent Dinner Rolls
2 tablespoons sugar
Powdered sugar

OVEN 350°

FILLING: In small sauce pan, melt margarine. Add crumbs; simmer 1 to 2 minutes or until golden brown. Set aside. Combine apples with sugar, lemon juice, apple pie spice and vanilla; mix well.

DOUGH: Separate crescent dough into 2 rectangles. On lightly floured pastry cloth, place dough rectangles together overlapping edges to form a rectangle about 13 x 7-inches. Firmly press edges and perforations to seal. Roll out dough to about a 16 x 14-inch rectangle. Spread crumb mixture over dough to within ½ inch of edges; sprinkle with 2 tablespoons sugar. Spread apple filling over dough to within 1-inch of edges. Starting at 16-inch side, roll up jelly-roll fashion, pressing edges to seal. Place diagonally, seam-side down, on ungreased 15 x 10-inch jelly roll pan. Tuck ends under. Bake at 350° for 35 to 40 minutes or until golden brown. Cut in half; remove from pan immediately. Sprinkle with powdered sugar. Cut in slices; serve warm.

1 Strudel



SOUTH SEA SANDWICH

Hard rolls, split
Miracle Whip Salad Dressing
Lettuce

Kraft Sharp Natural Cheddar
Cheese Sliced
Ham slices
Pineapple slices

For each sandwich, spread both halves of roll with salad dressing. Cover bottom half with lettuce, slice of cheese, ham and second slice of cheese. Top with pineapple, lettuce and top half of bun.

AU GRATIN POTATO SALAD

$\frac{1}{2}$ cup chopped onions
2 tablespoons Parkay Margarine
1 pkg. Kraft Sour Cream Sauce Mix
 $1\frac{1}{2}$ cups milk
4 cups sliced cooked potatoes

2 cups (1-lb. can) peas, drained
6 slices crisply-cooked bacon,
crumbled
 $2\frac{1}{2}$ cups (10-oz.) shredded Cracker
Barrel Brand Sharp Natural
Cheddar Cheese

Cook onions in margarine until tender. Stir in sauce mix and milk. Add potatoes, peas, bacon and 2 cups cheese; mix well. Heat thoroughly. Top with remaining cheese.

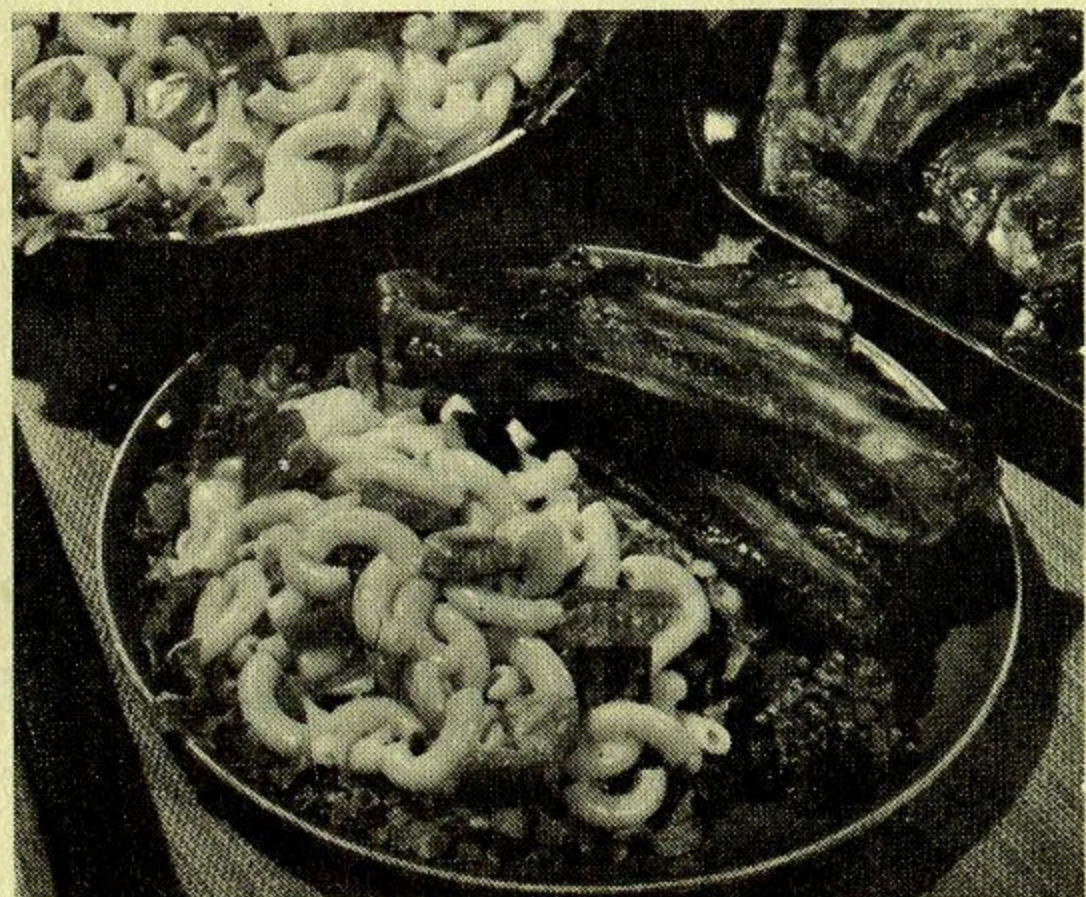
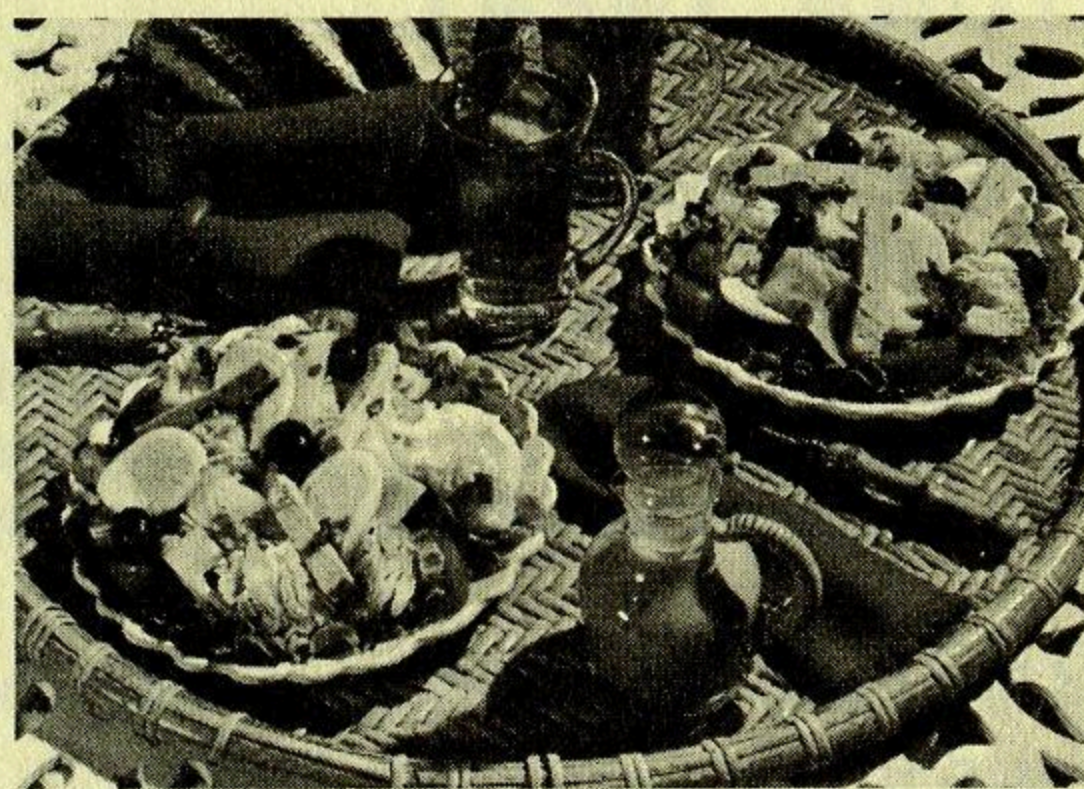
8 servings

DELUXE CHEF SALAD

Head lettuce, cut in
1-inch chunks
Cooked turkey, cut in strips
Kraft Natural Swiss Cheese
Sliced, cut in strips

Tomato wedges
Ripe olives
Hard-cooked egg slices
Kraft Thousand Island
Dressing

Combine lettuce, turkey, cheese, tomatoes and olives; toss lightly. Garnish with egg. If desired, sprinkle with crumbled cooked bacon. Serve with dressing.



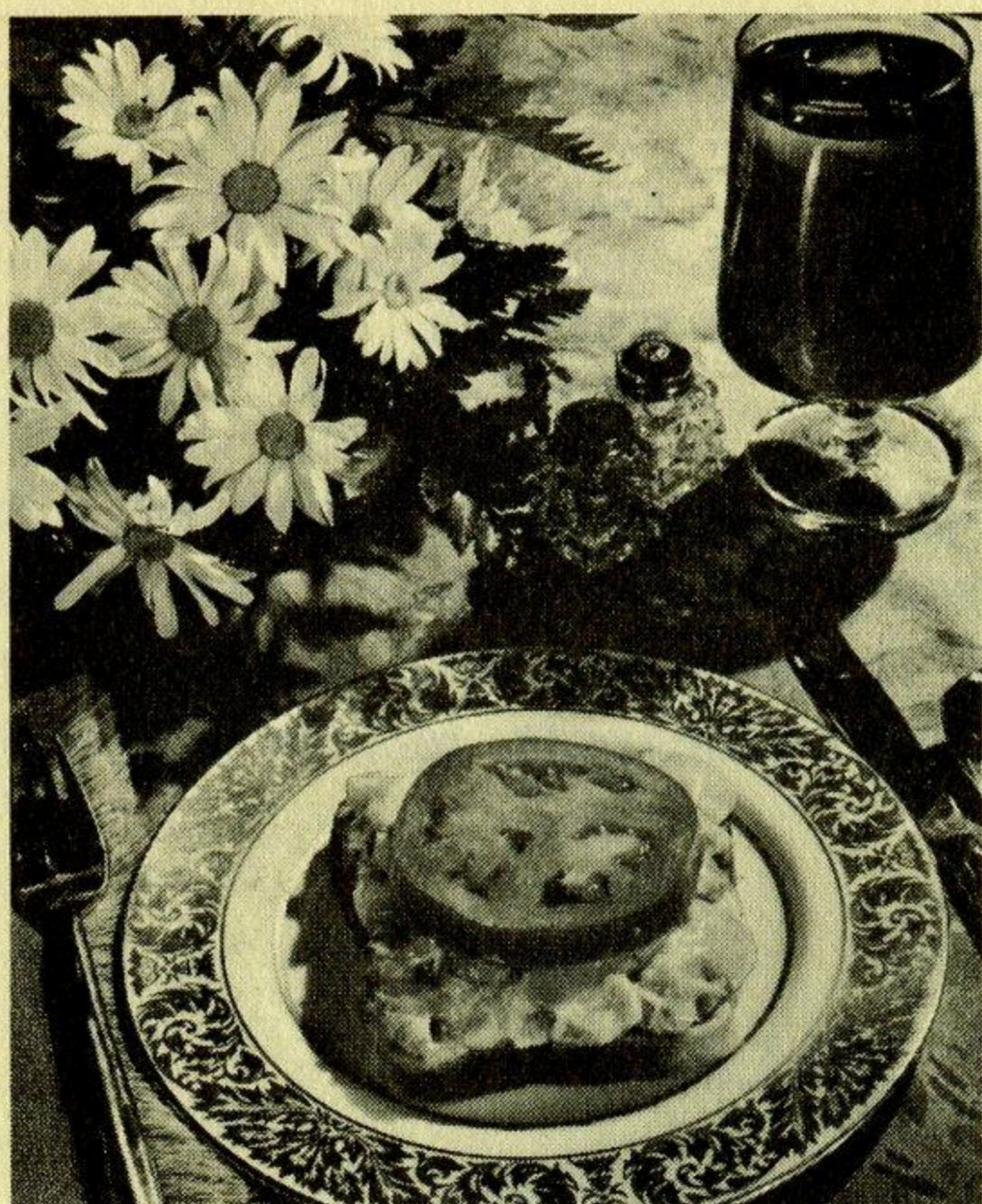
MACARONI PICNIC SALAD

1 7-oz. pkg. elbow
macaroni, cooked
 $\frac{1}{2}$ cup chopped onion
 $\frac{1}{2}$ cup chopped green pepper

1 cup chopped tomatoes
1 teaspoon garlic salt
1 8-oz. jar Cheez Whiz
Pasteurized Process
Cheese Spread

Combine macaroni, onion, green pepper, tomatoes and garlic salt; toss lightly. Add Cheez Whiz; stir until well blended. Chill.

4 to 6 servings



TOASTY TUNA SANDWICH

- | | |
|---|-------------------------------|
| 1 7-oz. can tuna, drained,
flaked | 1 tablespoon chopped onion |
| 1/4 lb. Velveeta Pasteurized
Process Cheese Spread,
cubed | Dash of pepper |
| 1/4 cup chopped celery | Kraft Mayonnaise |
| 1 hard-cooked egg, chopped | 6 white bread slices, toasted |
| | Tomato slices |

Combine tuna, Velveeta, celery, egg, onion, pepper and enough mayonnaise to moisten; mix lightly. For each sandwich, cover slice of toast with tuna mixture; top with tomato slice. Bake at 350°, 8 to 10 minutes.

6 sandwiches

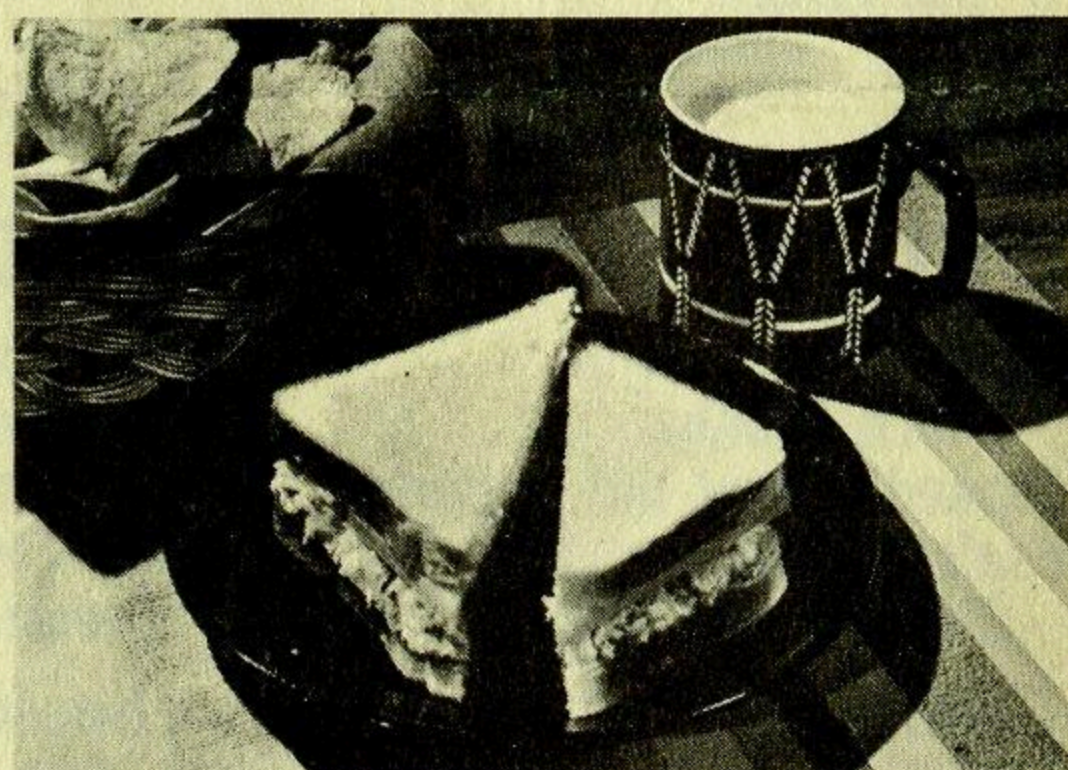
SWISS SOPHISTICATE SANDWICH

- | | |
|----------------------------|--------------------------------|
| Sliced Vienna bread | Sliced roast beef |
| Lettuce | Kraft Thousand Island Dressing |
| Kraft Natural Swiss Cheese | Parsley |
| Sliced, cut in half | |

For each sandwich, cover slice of bread with lettuce, slice of cheese, roast beef and second slice of cheese. Top with dressing and parsley.

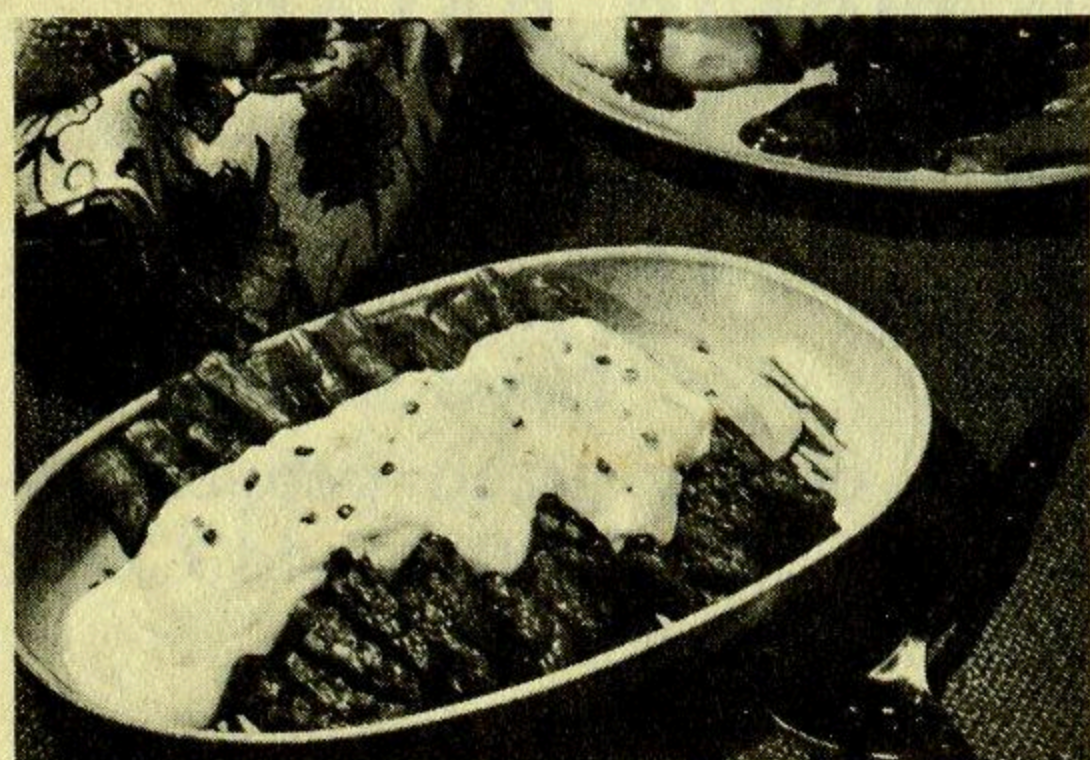
TUNA TREAT

- | | |
|--------------------------------------|--|
| 1 7-oz. can tuna, drained,
flaked | Dash of pepper |
| 1/4 cup chopped celery | Kraft Mayonnaise |
| 2 tablespoons pickle
relish | 8 white bread slices |
| 1 tablespoon chopped onion | Velveeta Pasteurized
Process Cheese Spread,
sliced |



Combine tuna, celery, relish, onion, pepper and enough mayonnaise to moisten; mix lightly. For each sandwich, cover slice of bread with tuna mixture. Top with 2 slices of Velveeta and second slice of bread.

4 sandwiches



ELEGANT ASPARAGUS

- | | |
|---|-----------------------|
| 1 4-oz. container Kraft
Whipped Cream Cheese
with Chive | 2 tablespoons milk |
| | Hot, cooked asparagus |

Combine whipped cream cheese and milk. Heat, stirring until sauce is smooth. Serve over asparagus.

4 servings

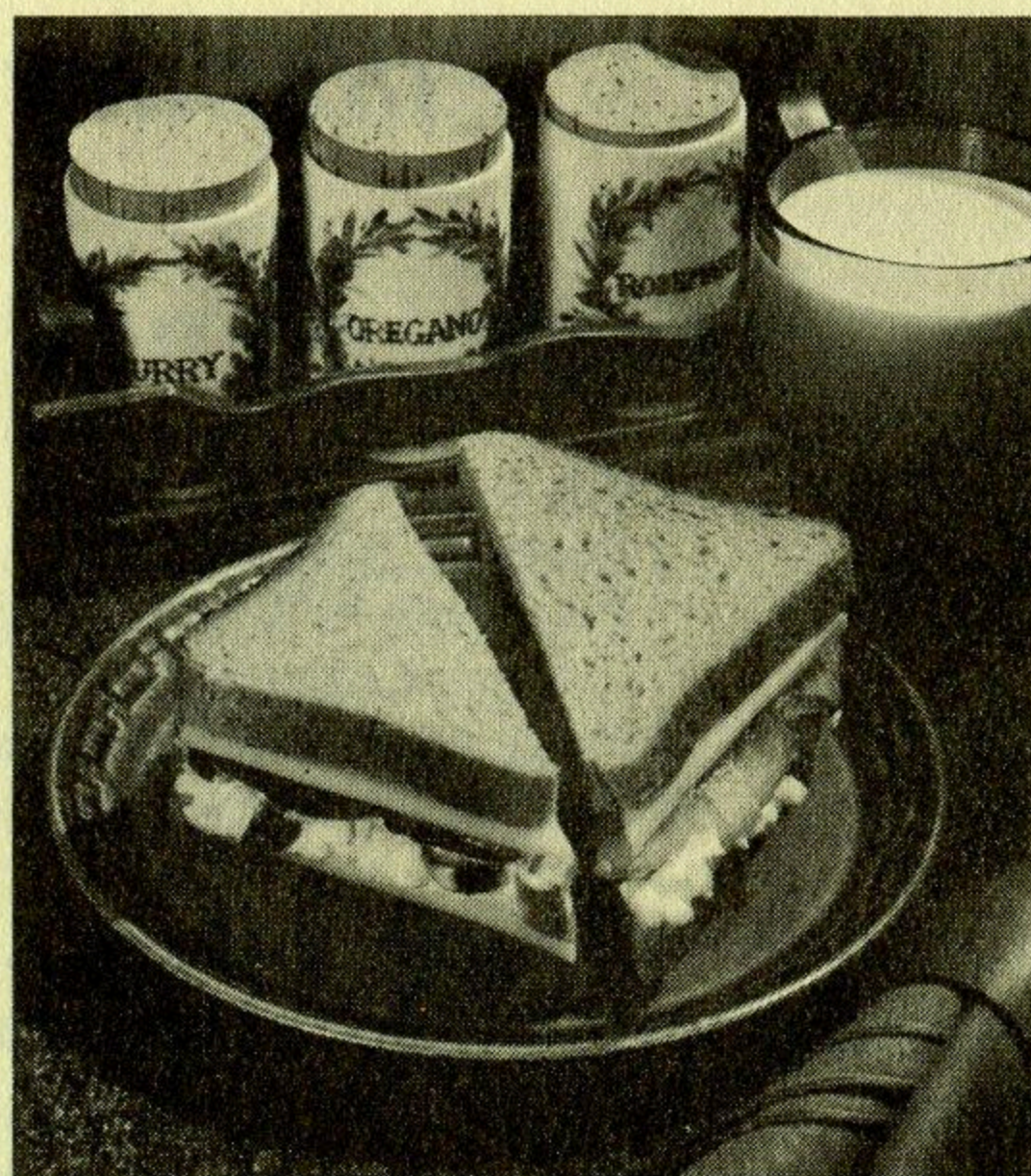
BACON AND EGG SALAD DELUXE

4 hard-cooked eggs,
chopped
3 tablespoons chopped
green onion
 $\frac{1}{4}$ cup chopped green
pepper
 $\frac{1}{4}$ cup sliced black olives
Miracle Whip Salad
Dressing

8 whole wheat bread slices
Kraft American Singles
Pasteurized Process
Cheese Food
8 crisply cooked bacon
slices

Combine eggs, onion, green pepper, olives and enough salad dressing to moisten. For each sandwich, cover slice of bread with cheese food slice, egg salad, second cheese food slice, bacon and slice of bread.

4 sandwiches

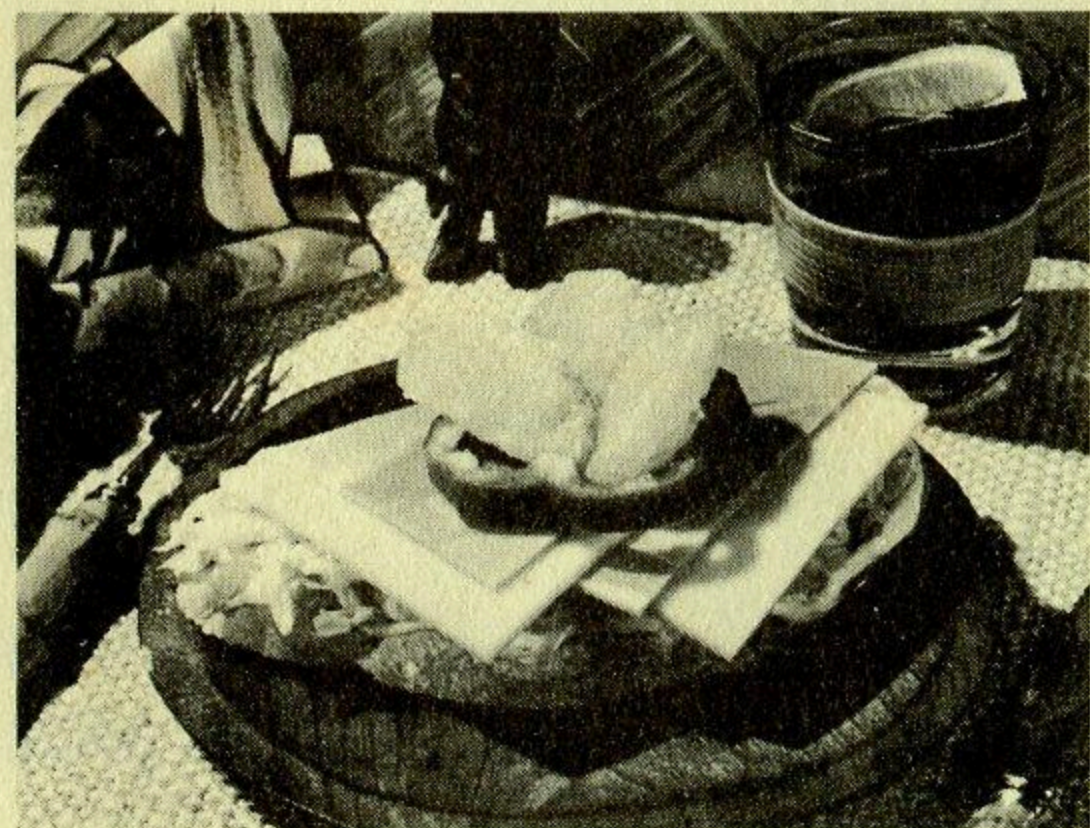


CAP AND GOWN SNACKS

Pumpnickel bread
Party Snack Pasteurized Neufchatel
Cheese Spread with Bacon and
Horseradish from Kraft
Black olives, sliced
Green pepper, cut in strips

Melba rounds
Party Snack Pasteurized Neufchatel
Cheese Spread with Chives from
Kraft.
Sliced almonds, toasted
Cooked shrimp, chilled

Cut bread in assorted shapes and spread with bacon horseradish Party Snack; top with olives or green pepper. Spread melba rounds with chive Party Snack; top with almonds or shrimp.



POLYNESIAN DELIGHT

Sliced Italian bread
Miracle Whip Salad Dressing
Chopped lettuce
Sliced cooked ham

Kraft American Singles
Pasteurized Process
Cheese Food
Green pepper rings
Fresh-Chilled™ Orange
Sections from Kraft

For each sandwich, spread slice of bread with salad dressing; cover with chopped lettuce. Alternate ham and cheese food slices, top with green pepper ring and orange sections.

CARRIBEAN COMPOTE

Banana chunks
Roka Brand Blue Cheese
Dressing
Shredded coconut, toasted
Cantaloupe balls

Green grapes
Pineapple chunks
Strawberries

Coat bananas with dressing. Roll in coconut. Combine with remaining fruit. Serve with additional dressing.

